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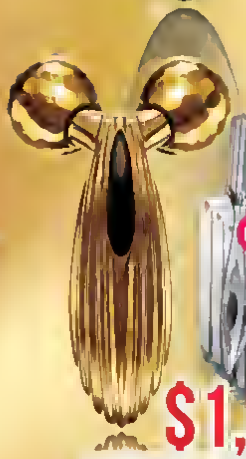

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The Chushingura: The Story of the 47 Ronin

December 14 is a memoreble day for many Jepanese. Fens of samurai history end drama will tell you that it's the day of Uchiiri. *Uchiiri* is a general term meaning "attack" or "raid," but in this case, it refers to the ettack by the 47 Ako Gishi. Widely known in the U.S. as the tele of the forty-seven ronin, the story of the Chushingura (the Treasury of Loyel Retainers) is based on e true event thet happened more then 300 years ego. We will give you an overview of this beloved samurai story along with interesting side stories end related tourist destinations you can visit todey.

Political Samurai Epic Blended with Human Drama

The Chushingura's enduring popularity comes from its samurai spirit, which includes loyalty to the lord, self-sacrifice for justice, and a mission-impossible element. It's also a compilation of the human drama surrounding each samurai who participated in this act of avenging his master's death, which makes the story profound.

Another reason the tale is still so popular is because it was developed into a play for kabuki, a highly stylized form of theater that was hugely popular during the Edo period (1603–1868). This adaptation for the stage is similar to today's trend of turning a shocking real event into a Hollywood movie.

The main characters of the Chushingura are Takumi no Kami* Asano (Naganori Asano), a lord of the Asano clan in the Ako region; Kozuke no Suke Kira* (Yoshihisa Kira), who comes from a privileged family related to the shogun (a military leader and governor); and 47 retainers of the Asano clan, led by Kura no Suke* Oishi (Yoshio Oishi). The beginning of the story is rather ambiguous, but it involved Kira's repeated harassment of Asano. On March 14 in the 14th year of the Genroku Era (April 21, 1701), Lord Asano impulsively tried to kill Kira in Edo Castle's Matsu no Roka (Corridor of Pine Trees). Drawing a sword inside the castle was strictly prohibited, and Lord Asano was sentenced to seppuku (hara-kiri, ritual suicide) immediately and died the same day. The Asano clan was deprived of its domain under the law of the Tokugawa Shogunate. Kira, however, who was seriously wounded, did not receive any punishment.

Objecting to the government's unfair judgment, the lordless retainers of the Asano clan united under Oishi's leadership to restore the clan's domain, but some of the more radical retainers wanted to avenge their master's death. The government did not accept their plea for their lost domain, prompting the clan to plot revenge. During the process of planning the perfect revenge attack on Kira, many retainers dropped out. Finally, 47 were left, and they successfully executed their revenge on December 14 in the 15th year of the Genroku Era (January 30, 1703). They were called *gishi* (samurai of loyalty and justice) because of this. All the gishi who participated in this act of vengeance, except one, were sentenced to seppuku. They were buried in the Asano family's temple, Sengaku-ji, alongside their lord, Naganori Asano.

The Social Climate of Early 18th-Century Japan and the Rise of Popular Culture

An important backdrop to this story is the state of society at this time. The Edo period's Genroku era (1688–1704), during which Shogun Tsunayoshi Tokugawa governed, was an eventful time. Almost 70 years after Osaka Natsu no Jin, the final battle in between the Tokugawa and Toyotomi clans (which took place in 1615), most samurai had not been in any battle, and the role of the samurai was being redefined. Because of the strict governing system employed by the Tokugawa Shogunate, many clans were overthrown, creating half a million ronin (samurai without their own lord). Ronin would typically try to find a new lord, but that was quite difficult, and it was challenging to earn a living.

On the other hand, the Genroku era was also a time when non-samurai, regular people became empowered and popular culture bloomed, mainly because society was relatively peaceful, with no threat of battles. New forms of entertainment, such as kabuki and *joruri* (a form of traditional narrative music), developed and were used to spread the story of the Ako Gishi. *Kanadehon Chushingura*, which premiered in 1748, is based on the Ako Gishi story and is one of the most popular pieces of kabuki even today. Right after World War II, the Supreme Commander for the Allied Powers briefly prohibited (until 1947) performances of *Kanadehon Chushingura* because of its glorification of feudal loyalty. But soon countless TV projects, films, and theater performances were inspired by the historic event. The most recent is *47 Ronin* (2013), a sci-fi/fantasy movie starring Keanu Reeves, which is roughly based on the story.

There is still controversy over the Tokugawa Shogunate's judgment regarding the Matsu no Roka incident. If incorrect, some would claim this justifies the gishi's unlawful vengeance; while if correct, this would undermine the ronin's hero status. Although Japanese society does not glorify revenge, this scandalous incident that shook the country in the beginning of the eighteenth century still resonates in the hearts of Japanese people. It is said that Theodore Roosevelt, who brokered the Treaty of Portsmouth ending the Russo-Japanese War in 1905, admired the Chushingura story while at the same time being aware of the double-edged sword at its core: strong loyalty and a vengeful mind.

*Takumi no Kami, Kozuke no Suke, and Kura no Suke are all titles (similar to Duke or Lord).

Side Stories and 47 Ronin Trivia

Gunbee Takada: The Gishi Who Could Not Take Part in the Vengeance

Gunbee Takada was a loyal retainer of the Asano clan and a master of spear fighting. He was one of the radicals who insisted on vengeance, but he suddenly dropped his support and became an adopted son of a high-ranking samurai family, the Uchidas. It is said that Uchida threatened to reveal the plot of vengeance if Takada did not accept his adoption offer. Takada dropped out of the plot in order to protect it, not knowing this. However, his previous comrades sent him away with harsh words when he visited Sengaku-ji Temple to celebrate after the ronin's success.

Ironically, Uchida did not allow Takada to succeed him as his heir. This is presumed to be because Uchida became aware that Takada's dropping out of the plot caused his reputation to plummet since the Asano clan's vengeance was so well received in those days as a heroic event.

Yasubee Horibe: The Samurai Who Participated in Two Legendary Acts of Vengeance

One of the 47 gishi and a master swordsman, Yasubee Horibe was not originally from the Asano clan. He was born into the Shibata clan in Niigata Prefecture as Yasubee Nakayama. After leaving his hometown, he lived as a ronin for years and developed his sword skills. In 1694, he supported his friend's duel, later known as the Duel of Takadanobaba, and his fame became widespread.

Yahee Horibe, retainer of the Asano clan, heard this and asked him to be an adopted son, and he accepted. After Yahee retired, Yasubee succeeded him as head of the family in 1697. Yasubee fought to avenge Lord Asano—his second legendary fight—in 1703.

The Oldest and Youngest Gishi

Yahee Horibe, mentioned before, was 77 when he and the other ronin avenged the death of their lord. He was the oldest Ako Gishi among the 47. The youngest gishi was Chikara Oishi, son of Kura no Suke Oishi (the leader of the vengeance plot). When the Matsu no Roka incident happened, he was only fourteen. He was first sent to his mother's home because he was too young to join the plot. He insisted on participating, and was eventually accepted.

Kichiemon Terasaka: The 47th Gishi (Who Did Not Commit Seppuku)

Kichiemon Terasaka was an ashigaru-class samurai, the lowest rank. After the gishi succeeded in their revenge, all of them marched from Kira's mansion to Sengaku-ji Temple, where Lord Asano was buried, in order to report their success. Terasaka, however, did not show up at the temple. It is still unknown if he actually participated in the attack or ran away, but he escaped the government's seppuku sentence. Today, it is said that he was ordered to leave and survive to tell the story of the Ako Gishi's vengeance, so he is counted as one of the 47 gishi.

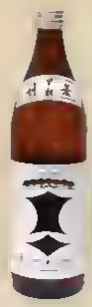
Sanpei Kayano: The Gishi who Committed Seppuku before the Vengeance

When the Matsu no Roka incident and subsequent Lord Asano's seppuku happened in Edo (current Tokyo), Kayano ran all the way from Edo to the domain of the Asano clan (about 370 miles) to bring the news in 4 days. He was a quite loyal retainer, but during the plotting of vengeance, his father suggested he serve another lord, who was remotely related to the enemy Kira. Torn between his loyalty to Lord Asano and to that of his father, Kayano committed seppuku at the age of 28. Today, Kayano rests in the family graveyard, but his monument is lain along with the other gishi.

Ichigaku Shimizu: Farmer Turned Swordsman in the Kira Clan

Ichigaku Shimizu was born to a farming family in Miyasako Village in Aichi Prefecture, which was the territory of the Kira clan. He trained in sword fighting when he was young, and later he was discovered by Kira's wife and hired as a samurai. He is known to have used the rare double-sword style, and he fought against the gishi. He died in the fight at the age of 25.

Kenbishi: The Sake the 47 Ronin Drank



As mentioned earlier, Kanadehon Chushingura is a kabuki piece based on the Asano clan's vengeance against Kozuke no Suke Kira. In the performance, the leader of this plot (modeled after Kura no Suke Oishi) used to say, "Bring Kenbishi" instead of "Bring sake," and every gishi drank the Kenbishi brand of sake before they attacked Kira. This line is not included in current performances of Kanadehon Chushingura, but it must have been said earlier because Kenbishi sake was so popular among people in Edo. Today, we can drink Kenbishi sake in New York.
www.kenbishi.co.jp (Japanese only)

Hara Ryokaku [illegible] from the Descendants of a Gishi

Established in 1703, Hara Ryokaku is a time-honored spice and herb specialty store in the Gion district of Kyoto. The founder, Gizaemon Hara, was a son of one of the 47 gishi, Soemon Hara, who died at the age of 56.
www.hararyoukaku.co.jp (Japanese only)

Places Where You Can Appreciate the Chushingura Spirit

If you would like to learn more about the Chushingura and feel the spirits of the gishi, you might want to visit the following destinations.

First and foremost, you should visit the gishi's final resting place, **Sengaku-ji**. As described previously, this is the family temple of the Asanos. After taking revenge, the gishi brought Kira's head to the temple and offered it in front of the grave of Lord Asano. The forty-six gishi who committed seppuku were buried in the temple alongside Lord Asano. Later, the family of Shinroku Hazama took his corpse back to their family grave, so 45 gishi are currently resting at Sengaku-ji. There are, however, 48 monuments there, including those honoring Hazama Kichiemon Terasaka (who escaped seppuku), and Sanpei Kayano (who committed seppuku before the act of vengeance took place). Visitors can get a map of each grave and also can purchase *senko* (incense sticks) as an offering.

There are many monuments on the temple grounds, including a bronze statue of Kura no Suke Oishi, a well that the gishi used to wash Kira's head, and a plum tree and a stone that were splashed with Lord Asano's blood. The temple also offers visitors opportunities to learn more about the Chushingura at Ako Gishi Memorial Hall. The temple also hosts Gishi-sai, an annual festival commemorating the day of vengeance on December 14.

Another important location is **Kira's Residence**, where the revenge killing took place, which is located inside Honjo Matsuzaka Park. Although no remnant of the building is left, you still can see a monument dedicated to 21 retainers of the Kira clan and the well where Kira's head was washed.

Raigo-in Temple in Kyoto offers a different angle from which to view the Chushingura. After Lord Asano died and his territory was lost, Kura no Suke Oishi, the leader of the revenge plot, lived in Kyoto and spent much time at this temple, which was founded by the monk Kukai 1,200 years ago. Oishi particularly loved the natural spring water at the site, and he built the Gansuiken tearoom for two reasons: to enjoy tea and to conduct secret meetings with the gishi. The temple contains artifacts of the 47 gishi, including the plate hung over the entrance, which was created by Oishi himself.

Instead of focusing on the vengeance in Edo, it is also interesting to go back to the roots of the gishi. Take a trip to the Ako region, home of the Asano clan. Known for producing high-quality sea salt, Ako City offers a beautiful view of the ocean. This serene environment was home to the gishi. You can visit the **Ako City Museum of History**, **Ako Castle**, and **Oishi Shrine**—all located within walking distance of one another—in one day. At the Ako City Museum of History, visitors have a chance to learn about the 47 gishi through exhibitions of archival documents and artifacts, as well as through cultural resources, such as *bunraku* (puppetry) and *ukiyo-e* (woodblock prints). The museum also displays the history of the region, which thrived as a result of the sea salt industry. Ako Castle, partially restored and with restoration still underway, is registered as one of the 100 great castles in Japan. Built in 1912, Oishi Shrine commemorates the spirits of the 47 gishi with 47 stone statues and historical records and other collections at its resource center.

Wherever you choose to visit, you can touch on the spirit of these loyal samurai. Finally, if you want to be immersed in the feeling of the Genroku era, visit the **Kabuki-za** theater in Tokyo. If you are lucky, you will be able to watch *Kanadehon Chushingura*.

The 47 gishi marched from Kira's residence to Sengaku-ji after the vengeful attack, encompassing 8 miles.

Originally built in 1612 by Ieyasu Tokugawa, Sengaku-ji was the family temple of the Asano clan. Its a resting place of Lord Asano and gishi. It's one of the favorite places of Chushingura fans.

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December 14th, 1703 was the day when 47 determined samurais, known as Akou Roushi, planned the raid of Lord Kira's residence to avenge the death of their master, Lord Asano. Everything was planned to the details, but they knew that they may never come back alive... Before the raid, as a Japanese tradition, they gathered and shared sake, which could have been their last time together. The sake they had was Kenbishi.

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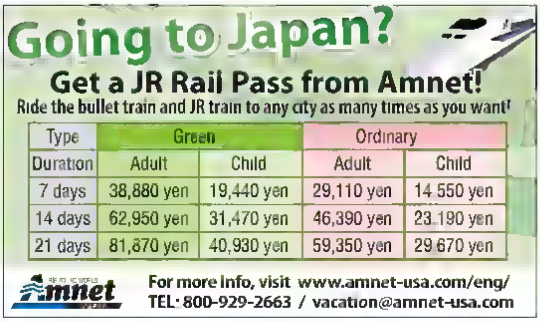
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All Things New from Stores, Products to Events

SHOP

Japanese Goods and Scrumptious Sweets at J+B Design and Cafe

This September a new Japanese Design Center and Cafe opened in Park Slope next to the offices of the well-established Japanese culture group J-Collabo. It adopted the name "J+B" to represent the fusion of the two cultures it blends, Japan and Brooklyn. According to Manager Hitoshi Sagaseki, the multi-brand showroom's concept is to combine high-quality Japanese items with the Brooklyn lifestyle.

They select items from all over Japan, which are guaranteed to catch your eye as you walk around the showroom. Popular goods include 4-layer socks made of silk and wool from the Kurashiki region and dishcloths from Nara Prefecture that can also be used as neck towels. The latter are infused with Binchotan charcoal, which is said to have anti-microbial and anti-odor properties. Parents can feel comfortable purchasing kids clothing due to their natural materials, and Sagaseki says that children's clothing is one of J+B's best sellers.

In addition to the interesting merchandise, J+B front area features a café offering Japanese style Nel drip coffee, amazake (sweet and milky drink made from rice and rice koji) and unique treats such as black curry sandwiches whose surprise ingredient is coffee. Original sweets such as artisan chocolates and roll cake made with mochiko (sticky rice flour) come in green tea, red bean and yuzu flavors. Whether you come in for a snack or shopping, you will definitely find something new at J+B.

Products at J+B are arranged by the regions of Japan they are from, and handiwork from local Brooklyn artists can be found as well.

J+B has many items that make perfect gifts for the upcoming holiday season. One is the wooden iPhone speaker from Aizu, an area also famous for its lacquerware.

J+B Design 300 3rd St., Brooklyn, NY 11215 | www.plusb.sagacreativecorp.com

BOOK

Halfway Home: A Journey to Rediscover Japan

The summer before she turned 16, Christine Mari Inzer wanted to get back to her roots, so she decided to revisit Tokyo. She was born here to a Japanese mother and an American father, where she spent the first few years of her life before the family moved to Connecticut. As the title *Halfway Home* of her graphic novel depicting this trip indicates, Inzer feels half at home in both countries of her heritage. Inzer's first stop is Kashiwa, her mother's hometown where she will stay with her grandparents. Along the way she shares her observations of Japanese shopping (everyone is trendy) and food (MOS Burger and Mister Donut are favorites). She ventures into Tokyo by train on her own, exploring areas such as Harajuku and Omotesando. Afterwards she visits Kyoto and Nara. Inzer is joined by her family from American towards the end of her stay, and they spend time together in Tokyo as they did when she was growing up. This travelogue is an easy, fun read, through which whose drawings and handwritten narrative the author's bicultural spirit shines.

Inzer has such a great talent for expressing her experiences. With humorous and honest observations of Japanese culture, *Halfway Home: Drawing My Way Through Japan* is a fascinating graphic "docu-novel."

Info: Naruhodo Press www.naruhodopress.com | www.christinemari.com

DRINK

New Vinegar Drinks and Dressings For a Healthy Life

Rice vinegar is one of the staples in Japanese food culture and people use it for seasoning, curing ingredients and drinking. This October, Sennan Co., Ltd., in Hiroshima Prefecture, released an extensive variety of artisan rice vinegar products from Oochi Vinegar brand in New York.

The vinegar products that became available here include vinegar drinks, organic vinegar dressings, cooking vinegars and special vinegar concentrates. The vinegar drinks— drinking vinegar might not be a familiar concept here but is very common in Japan—come in two kinds, still and sparkling. The former features refreshing fruit flavors harvested in Hiroshima Prefecture and neighboring regions. Blended with honey, all flavors of lemon, yuzu and blueberry have natural sweetness. Recommended to drink by diluting with liquid like water, milk or soda. A combination of Oochi's still vinegar drink and sparkling water, Oochi's sparkling vinegar drink is delicious right out of the bottle, needing no dilution. Flavors available in New York are apple, brown rice, yuzu and lemon.

Vinegar products for cooking made by Oochi's craftsmanship are also available. Highlighting unique flavors such as Yuzu Orange, Sesame & Yuzu Orange and Aojiso (Japanese green perilla), Oochi's organic dressings are perfect for relishing your dishes. If you are inclined to cook sushi at home, Oochi's sushi vinegar and rice vinegar, manufactured from high-quality rice and local water through their traditional production process, will be a great help. Another interesting vinegar product is the rose-flavored honey vinegar, which can be used for a drink or enjoying just by drizzling it over yogurt, ice cream or black tea.

The Oochi Vinegar drinks and dressings are available for purchase at Kriteya SoHo.

Drinking vinegar might be unfamiliar in this country but has been enjoyed in Japan for good health. The vinegar drink series from Oochi Vinegar is masterfully made with locally grown fruits and honey.

Aiming to support Japanese agriculture and healthy lives worldwide, Sennan Co. Ltd. has produced quality vinegar products since 1927. Their brand, Oochi Vinegar, has been appreciated domestically for decades and has finally arrived in New York.

Info: www.sennan-oochi.jp/en
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TEL. 212-219-7505 | www.kriteya.com

FOOD

Versatile, Easy-to-Use Chicken Powder

Chicken stock made from scratch absolutely has a wonderful flavor but it's too labor intensive to make it everyday. To emulate the flavor we usually use packaged stocks or cubed bouillon, but their cooking variations are relatively limited such as soup, stew and simmered dishes. Released this October, Ajinomoto's *Savor Rich Premium Chicken Flavored Powder*, which is an enhanced version of its previous chicken powder, offers more versatile options.

Ajinomoto North America, Inc. is known for specializing in umami-rich Japanese and Asian seasonings and ready-to-eat frozen products, including the popular Hondashi (powdered dashi broth) and frozen gyozas. Using their expertise, Ajinomoto developed *Savor Rich Premium Chicken Flavored Powder* with intensified umami and easier-to-use form. Its concentrated flavor allows us to use a tiny amount to reach savoriness. You can adjust the amount and blend with other ingredients for more complex flavors, minestrone and Thai curry, for example. The powder dissolves so easily, it can be used not only for soup stock, but also marinades, dressings and even mixing it into mayo. It is particularly good for fried dishes, instantly adding umami.

Savor Rich Premium Chicken Flavored Powder is not merely a substitute for chicken stock. It's a great base for any cuisine, Japanese, Chinese and Western. Beloved by pros and home chefs, it will help broaden your repertoire and spice up cooking experiences.

You can maximize features of *Premium Chicken Flavored Powder* in fried dishes. Chinese foods are particularly great with the seasoning. By adding the powder directly onto ingredients after frying, you can instantly enhance umami.

Ajinomoto's versatile *Savor Rich Premium Chicken Flavored Powder* will be your secret seasoning for holiday parties.

When used in rich seafood gratin, *Premium Chicken Flavored Powder* nicely blends with other types of umami from seafood and makes the dish even more complex.

Ajinomoto North America, Inc.
www.ajusafood.com

Curry House™

VEGETABLE CURRY

Bring the unique flavor of Japanese recipe curry from our restaurant to your table.

Available in Vegetable, Beef or Chicken, our Japanese style curry was created by our popular restaurant chain, Curry House. You will love this convenient and tasty meal offered in a microwavable standing pouch!

House Foods

flavorofjapan.com

VEGETABLE

BEEF

CHICKEN

Sold at Asian markets and on Amazon.com.

Winter Gourmet 2014

'Tis the exciting season of parties and dining out. To help you plan your holiday festivities, Chopsticks NY brings you information on great deals, limited offers and winter delicacies from local restaurants. Also introducing newly opened and re-opened restaurants.

Page 12 Restaurants Opened and Re-opened in the Year 2014

AZASU / Cho-Ko Restaurant / Donguri / IZAKAYA /
Lucky Cat / TOTTO RAMEN Midtown East

Page 14 Featured Restaurants

Phoenix Garden / Aburiya Kinnosuke / Hatsuhana /
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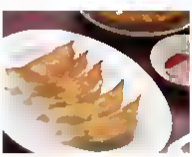
Shochu and Tapas AYA / Suki Thai Shabu / Yakiniku West /
YUKA Japanese Restaurant / Ajisen Ramen / Hide-Chan Ramen /
HINATA / Ramen Setagaya / TOTTO RAMEN Hell's Kitchen /
TOTTO RAMEN Midtown West / Umami Shoppu

Listing
Japanese Restaurant
Asian Restaurant

Ramen Arrives at AZASU, Tsukemen-Style

Gyoza (fried dumplings) and ramen noodles are the components of a casual Japanese supper. They go great together! But they taste best when enjoyed with a frosty draft beer or cup sake. At Lower East Side izakaya, **AZASU** where the drink selections are extensive, ramen has arrived in style. Sun Noodle supplies a thick, chewy noodle that AZASU offers *tsukemen* style: ready to dip in a warm dashi (broth) made from chicken, pork, bonito flakes, *ago* (flying fish stock) and konbu, delivering a really strong umami flavor. As for the gyoza, owner Gaku Shibata promises it's "the most authentic Japanese-style appetizer." To ensure a crispy flavor package, they use carefully selected, extremely thin wrappers, then fry in a *Nanbu-tetsu* (cast iron pan) for extra crunchiness. Pork-cabbage and tofu-cabbage stuffings are available.



AZASU's selection of cup sakes and beer whet the appetite for a fried gyoza fix, followed by a ramen slurp-fest.

The casual atmosphere is a perfect backdrop for a casual dinner of *tsukemen* (ramen served with a dashi dipping sauce).

AZASU
49 Clinton St. (bet. Rivington & Stanton Sts.), New York, NY 10002
TEL. 212-777-7069 | www.azasu.com
Tue-Thu 6 pm-Midnight, Fri & Sat 6 pm-1:30 am, Sun. 5-11 pm

Home-Style Ramen with Asian Flair

Spearheaded by a 25 year veteran of Japanese cuisine, **Cho-Ko Resteurent** serves up the best of home-style ramen perfect to combat the winter chill. Their *Shoyu Ramen* is served up with their exclusive house broth simmered over five hours for flavor without the fat. Noodles are prepared over 2-3 days for an overall effect that's obsessively delicious.

Pork buns and fried rice at Cho-Ko are perfect representatives of their menu featuring Japanese cuisine.

Japanese style Omotenashi service and a cozy atmosphere tempt their regulars and stoppers-by to feel at home and linger.

Cho-Ko Restaurant
59 1st Ave. (bet. 3rd & 4th Sts.), New York, NY 10003
TEL. 212-388-0585
Mon-Sun 12 pm-12 am

Appreciate Seasonal Flavor at Its Best

The treasured neighborhood establishment **Donguri** is now back with a new seasonally driven menu crafted by its new owner/chef, Yonnobu Yamasaki. Known for using seasonal ingredients at their flavor's height in perfect composition, his 5-course *Kaseki* prix-fixe menu includes an appetizer, soup, assortment of sashimi, the main dish of the day and green tea buckwheat noodles.

Above, a seasonal entree: Japanese mushrooms and bok choy rolled in red snapper and yuba. Topped with Asian root vegetables and Italian parsley.

Kaiseki prix fixe includes a puree of tofu with Japan's winter delicacies, persimmon fruit, spinach, ginkgo and the classic, ankimo (monkfish liver).

Donguri
309 E. 83rd St. (bet. 1st & 2nd Aves.), New York, NY 10028
TEL. 212-737-5656 | www.dongurinyc.com
Tue-Sun 5:30-9:30 pm

Izakaya that Brings You Happiness

The sophisticated **IZAKAYA** restaurant is based on the philosophy of making no compromises in ingredients, time, attention and taste. Conceptualized by a chef that equally excels at authentic Italian and Japanese cuisine, the premier *Motsu-Ni Special Beef Guts Stew* and hot crispy *Chicken Nanban*, made with fresh bread crumbs, are as refined as they are savory.

Japanese pickles and simmer boiled Japanese winter root vegetables and proteins perfectly complement their wide selection of sakes and Japanese cocktails.

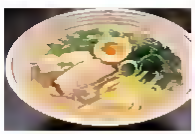
Like visiting a friend's home, familiar tables and chairs complete the comfortable atmosphere.

IZAKAYA
326 E. 6th St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 917-457-1284 | Mon-Sun: 6 pm-1 am

Playful Take on Authentic Izakaya Dishes

From bold yet delicate tapas dishes to amusing décor to unique selection of sake and shochu, everything you find in **Lucky Cat** is artistically playful. During the upcoming party season, you must savor their signature *Chinton Hot Pot*, a dustpan-shaped nabe hot pot served in ramen soup. A mountain of vegetables covered with thinly sliced pork belly and topped with a special chili paste ball, looks like a volcano, but its appearance is not just a gimmick it tastes amazing. Another staple in this izakaya is *Yakiton* skewer. Dipped in a rich, syrupy house-made sauce, and with a nutty and caramel-like aroma the skewers have lots of umami. But you can't leave there without trying their genuine *Sanuki Udon* hand-crafted by Sanuki native, owner/chef, Koji Kagawa. To serve fresh flavor to customers, they make it everyday from scratch.

From 5-7 pm they serve *Yakiton* skewer set (meatball, thigh, skin, gizzard and pork belly) and a pitcher of beer for only $20.



Super thick ramen and Sanuki udon noodles go head-in-head in Chef Kagawa's unique hybrid dish; *Yuru Shio U-Men*.

Lucky Cat
223 E. 53rd St. (bet. 2nd & 3rd Aves.) New York, NY 10012
TEL. 212-838-5333 | www.luckycatnyc.com
Mon-Fri: 11:45 am-11 pm Sat: 12 pm-11 pm Sun: 12 pm-10:30

Popular Ramen Joint Coming to the East Side

Acclaimed pioneer of the milky broth chicken ramen, **TOTTO RAMEN** opened its much awaited third door in Midtown East this fall. Enjoy a flavorful spin on their signature broth with their *Niboi Ramen* accentuated with three types of dried sardine powders. Watch the chefs grill fresh mackerel to crispy perfection when you order the *Abun Saba*.

Appetizer and side dishes like *Abun Saba* are perfect to match with the 6 sakes hand picked for that season.

Designed with a retro, subway station in mind, customers can enjoy sake at the "Waiting Bar" at this new destination.

TOTTO RAMEN Midtown East
248 E. 52nd St., (bet. 2nd & 3rd Aves.) New York, NY 10022
TEL. 212-421-0052 | www.tottoramen.com
Mon-Sat: 11:45 am-3 pm 5:30-11:30 pm Sun: 4:30-10:30p

Celebrating the Holidays, Cantonese Style

Phoenix Garden

With succulent seafood, meat, vegetables and noodles, the dazzling *nabe* (hot pot) is a holiday party all by itself!

Alaskan King Crab course features *Steamed Legs, Fried Legs* and *Crab Meat Baked Casserole*.

Festive red and gold decor in the party room, which seats 40 at tables of 10

The appetizer spread: dumplings, egg rolls...and an array of condiments, spicy and sweet.

Never mind turkey and trimmings – for New Yorkers, 'tis the season to savor Chinese cuisine. And now through Jan. 1, the go-to holiday party spot for those in the know is Phoenix Garden.

This Cantonese restaurant stays open for lunch and dinner 7 days a week, and is the perfect venue for a corporate *bonenkai* or a family gathering. At $480 per table of ten, the fare is fairly priced, to fit the budget of companies big or small. Among the festive food options are *nabe* (pot cooking), a cast stone pot of steaming deliciousness. Dungeness crab, whole red snapper, roasted duck, and assorted Chinese vegetables. (Phoenix Garden does not sell liquor so guests are welcome to "BYOB".)

Ready to splurge? Alaskan King Crab is air-shipped fresh from Vancouver, prepared in three mouthwatering courses, and offered at the market price of $80-90 per pound. Owner Victor Chu proudly says, "I've tasted lots of seafood, and this is really good." If crab is what you crave, notify the restaurant at least three days in advance. Lavish fare at a very fair price, it's definitely worth planning ahead for.

Each banquet table features a "lezy susan," so diners may easily share food without having to pass plates. "When everybody shares food from one big pot, it's symbolic of unity – the perfect way to come together and end the business year," concludes Chu, who inherited Phoenix Garden from his father Kelvin. Highly regarded entertaining experts for 20 years, the Chu family remains committed to cuisine that keeps food lovers coming back – and, as a gift to their customers.

PHOENIX GARDEN
242 E. 40th St. (bet. 2nd & 3rd Aves.)
New York, NY 10016
TEL. 212-983-6666/8667
www.phoenixgardennyc.com
Mon-Sun: 11:30 am – 10 pm

Special Sukiyaki with Top Grade Wagyu

Aburiya Kinnosuke

RESTAURANT DATA
213 E. 45th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL. 212-867-5454
www.aburiyakinnosuke.com
Mon-Fri: 11:30 am-2:30 pm
Mon-Sat: 5:30-11 pm
Sun: 5:30-10:30 pm

Robatayaki specialty restaurant **Aburiya Kinnosuke** is offering a winter special *Wagyu Sukiyaki* featuring the highest "A-5" grade wagyu beef from Miyazaki Prefecture. Beautifully marbled beef is cooked right in front of your eyes by Aburiya's servers. First, boil richly flavored soup, then toss in vegetables like nappa cabbage, shiitake mushrooms, scallion and shungiku greens. Once vegetables are done, cook wagyu in the soup for just about one minute. Enjoy the melting meat by dipping in the silky texture of cracked organic egg. Served until the end of January.

"Box of Dreams" holds Everything Delicious

Hatsuhana

RESTAURANT DATA
17 E. 46th St.
(bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212-355-3345
www.hatsuhana.com
Mon-Fri: 12 pm-2:30 pm
5:30-10 pm; Sat: 5-10 pm

Since opening its doors in 1976, **Hatsuhana** has been unfaltering in its dedication to serving superb Edomae-style sushi and sashimi to discerning New Yorkers. This winter, they recommend the visually stunning *Box of Dreams*, one of the most popular ensembles that features nine miniature bowls in a wooden box. Each bowl contains raw or cooked sashimi such as maguro, salmon, hamachi and uni served over their sushi rice, cooked and vinegared to perfection to accentuate each bite. *Omakase*, featuring the chef's daily best, is offered starting at $50.

Miso Nabe Hot Pot with Winter Delicacies

Komegashi too Japanese Cuisine

RESTAURANT DATA

99 Town Square Pl.
Jersey City, NJ 07310
TEL. 201-533-8968
www.komegashi.com
Mon-Thu 12-2:30 pm
5-10:30 pm
Fri 12-2:30 pm 5-11 pm
Sat 12-3 pm 5-10:30 pm
Sun 12-3 pm 5-10 pm

Komegashi too Jersey City's staple Japanese restaurant creates original nabe hot pots every winter. In the 2014-2015 season, *Seafood Miso Nabe* will be introduced. It highlights an abundance of winter flavors such as oyster, scallop and Chilean sea bass paired with ingredients like enoki mushrooms, Chinese cabbage and harusame bean noodles. But what makes it really stand out is special soup featuring four seasoning pastes (XO sauce, white miso, kochujang, hatcho miso), roasted garlic and fried onion. Komegashi's hearty nabe hot pot warms you up from the inside.

Variety of Sushi - More Bang for Your Buck

Mikado

RESTAURANT DATA

525 6th Ave.
(bet. 13th & 14th Sts.)
New York, NY 10011
TEL. 212-255-9861
www.mikadosushibar.com
Mon-Sun. 11 am-11 pm

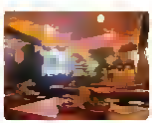
In the heart of the bustling shopping area, only at **Mikado** can you enjoy authentic Japanese cuisine at reasonable prices as well as a selection of Japanese sake, beer and wine. For those wanting to taste different dishes at once, order the *Bento Box* ($18). Choose two main dishes from 15 and includes salad, rice, miso soup and appetizer. Another great deal is the *Dinner Prix Fixe* ($18). Pick from a variety of regular rolls, appetizers and special rolls like the *Christmas Roll* that highlights shrimp tempura, spicy crab, cream cheese, three color of tobiko wrapped in soy paper.

Eat the Freshest Catches from the Best Waters

Red & Gold Boil

RESTAURANT DATA

30 St. Marks Pl.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-510-7380
www.redandgoldboil.com
Mon-Sat 5 'til 10:30 pm
Sun 4-10:30 pm



True to its promise to bring the freshest, most conscious seafood from "boat to table," the **Red & Gold Boil** founders have a long history in fishing prior to becoming "fishermen with a restaurant." Their savory dishes, filled with plump, juicy crabs and other ocean catches, exemplify why working with nature's abundance tastes best. Everything is cooked to order from their famous *Red Atlantic Crab Boil* entree with Old Bay Seasoning, a medley of corn, potatoes, mussels and calamari with pasta to mix, to steamed *Crab Leg Cocktail* and crispy *Fried Calamari* served with spicy mayo.

Christmas Dinner for Shochu and Tapas Lovers

Shochu and Tapas AYA

RESTAURANT DATA

247 E. 50th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212-715-0770
www.aya-nyc.com
Lunch: Mon-Fri 11:30 am-2:30 pm
Dinner: Mon-Thu & Sat 4-11 pm, Fri 4 pm-Midnight

Distinct in its mission to introduce New Yorkers to the tastes of premier shochus alongside Tapas dishes, shochu sommelier/owner Aya introduces the *Christmas Dinner Course* Dec. 24 and 25. The four course dinner is comprised of *Chef's Specials* starting with a warm turnip soup and winter vegetable terrine. Entree options include *Vegetarian Lasagne*, *Steamed Branzino* and *Moulard Duck Duo* but there is no need to choose between the desserts! Black truffle creme brulee, raspberry sorbet and chocolate layered cake are all yours to enjoy to complete the meal. Advance order necessary.

Shabu Shabu in the Thai Style
Suki Thai Shabu

Special Promotion
FREE
Fried Cheese Cake
Meatless Chopsticks NY
Valid thru Jan. 31

RESTAURANT DATA
60-15 Woodside Ave.
Woodside, NY 11377
TEL. 718-205-1975
www.sukithaishabu.com
Tue-Sat 12 pm-11:30 pm
Sun. 12 pm-11 pm

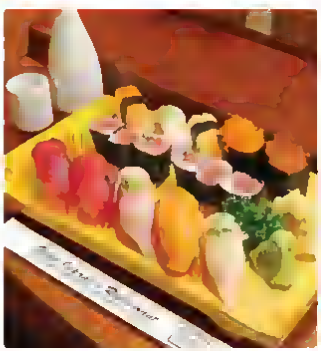
Suki Thai Shabu offers unique Thai-style shabu shabu dishes. Their signature *Surf and Turf Shabu Shabu* highlights a mix of seafood (snow crab legs, shrimp, fish, mussels, clams and squid) and your choice of meat (beef, pork or chicken). Instead of being cooked in hot dashi broth as in Japanese-style shabu shabu, the ingredients are cooked in homemade Tom Yum soup with an abundance of herbs including lemongrass, shallots, dried chili, galangal and kaffir lime leaves. The restaurant also offers plenty of selections of healthy Thai dishes that are less oily and low in calories.

Premium Meats at Bargain Prices
Yakiniku West

RESTAURANT DATA
218 E. 9th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-979-9238
Mon-Sat. 5-11:30 pm
Sun. 5-10:30 pm

Yakiniku West, the Japanese barbeque restaurant in the East Village, has offered New Yorkers a wide variety of high quality meats at reasonable prices since it opened its doors in 1998. Their premium *Zei* plate, designed for consumption by four meat aficionados, offers 8 kinds of meat that epitomize the Japanese barbeque experience: tongue, harami, miso premium short ribs, filet mignon, short ribs, short ribs with bone, rib eye and sirloin Kobe beef. *Zei* means a luxurious extravagance in Japanese and this plate lives up to its name, leaving you full and happy.

We Can Never Get Enough Great Sushi
YUKA Japanese Restaurant



RESTAURANT DATA
1557 2nd Ave.
(bet. 80th & 81st Sts.)
New York, NY 10028
TEL. 212-772-9675
www.yukasushi.com
Mon-Fri 5-11 pm
Sat & Sun 12 pm-11 pm

Adored by those who believe that one can never have enough great sushi, **YUKA Japanese Restaurant** satisfies with sushi and sashimi sliced more decadently and packed more voluminously than typically expected. The *All You Can Eat* deal at $21.95 is still a longstanding favorite amongst regulars but the *Sushi Deluxe* with 10 pieces and 1 tuna roll or the *Sashimi Deluxe* with 19 thickly sliced pieces are bound to leave new clients full and happy, too. The five sushi chefs behind the counter work tirelessly to make sure you do.

Black Friday
Nov 26, 5pm –
Dec 2, 11:59pm (PST)
30% off Sitewide

Cyber Monday
Dec 1 (PST)
Additional discount on
select value sets

Our online Christmas sale will be held in December.
Sign up for our mailing list to receive details of the sale.

www.noritakechina.com

Noritake nsc.tab@noritake.com

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Mention "Chopsticks NY" to Receive 10% Off Your First Order.
www.mochidoki.com

Tonkotsu Ramen with a 40-Year Tradition
Ajisen Ramen

RESTAURANT DATA

136 W. 25th St.
(bet. 6th & 7th Aves.)
New York, NY 10001
TEL: 646-638-0888
Mon-Sun: 11:30 am-10 pm

First established in 1968 in Kyushu, home of tonkotsu ramen, **Ajisen Ramen** has now expanded to over 800 branches around the world. Their tonkotsu soup is enhanced by their special oil and Japanese spices, making it full of umami without adding MSG. Savor their signature *Spicy Ajisen Ramen* topped with 3 slices of chashu roasted pork, ground pork, bean sprouts and boiled egg. For only $10, it will fulfill your appetite and palate. Ajisen Ramen in Chelsea also serves sushi and an array of izakaya style dishes as well as a variety of sake and Japanese beer.

Exuberant Ramen Rich in Clam Umami
Hide-Chan Ramen

RESTAURANT DATA

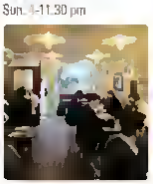
248 E. 52nd St., 2nd Fl
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL: 212-813-1800
www.ra-hide.com
Lunch: Mon-Fri 11:30 am-4:30 pm, Sat 12 pm-4 pm
Dinner: Mon-Wed 4:30-11 pm, Thu 4:30 pm-1 am, Fri 4:30 pm-4 am, Sat & Sun 4-11 pm

Hide-Chan Ramen is known for Fukuoka-style tonkotsu (pork bone) ramen, yet their winter special, until the end of January, highlights seafood. The exquisite aroma and flavor of *Clam Ramen* comes from special dashi broth made from konbu kelp, bonito and shiitake mushrooms with a delightful kick from clams. The light yet full-bodied soup coats wavy noodles very well, and its umami is enhanced by four large clams atop. To accompany this ramen, try the popular *Rice Slider* made by layering Washugyu beef patty and grilled rice patties, served at dinnertime only.

100% Vegan, Gluten-free Ramen
HINATA

RESTAURANT DATA

159 E. 55th St., (bet. 3rd & Lexington Aves.)
New York, NY 10022
TEL: 212-355-2974
www.hinataramen.com
Mon-Fri: 11:30 am-11:30 pm, Sat: 12:30-11:30 pm
Sun: 4-11:30 pm



HINATA, known for its chicken "paitan" soup ramen, also offers a health conscious *Yasai Ramen* (vegetable ramen). Using neither animal-base products nor soybeans and wheat, it's a 100% vegan and gluten-free ramen. An abundance of toppings include tofu, nori, seaweed, corn, spinach, shio-konbu, scallion, yuzu pepper and mushroom, making vegetarian literally mouthwatering. Rice noodles are used for this ramen, but you can also choose egg noodles if you like. HINATA uses MSG free natural and organic ingredients.

Ultimate Season for Spicy Ramen and Buns
Ramen Setagaya

RESTAURANT DATA

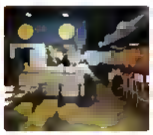
34 1/2 St. Marks Pl.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-387-7959
www.ramensetagayany.com
Sun-Thu: 12 pm-11:30 pm
Fri-Sat: 12 pm-2:30 am

Serving over 300 bowls of ramen every day across Japan's Setagaya district, Fort Lee and the East Village, the passionate owner/chef, Mr. Maejima recommends a formidable winter duo. *Spicy Miso Ramens* broth is simmered with chicken, pork and vegetables for over six hours and blended with four different miso pastes, and two house-special spice mixes, topped with marinated barbecued pork and vegetables. *Hiroshi Buns* with pork come with the house specialty spicy mayo mixed with the sweeter Okonomiyaki sauce that no Japanese food lover can resist.

Light yet Full-bodied Vegetable Ramen
TOTTO RAMEN Hell's Kitchen

RESTAURANT DATA

464 W 51st St.
(bet. 9th & 10th Aves.)
New York NY 10019
TEL 646-596-9056
www.tottoramen.com
Mon 5-11 pm Tue-Sat 12 pm-4 pm 5-11 pm Sun 12 pm-9:30 pm



Located only a couple of blocks down from its popular first location **TOTTO RAMEN Hell's Kitchen** equally attracts fans with their signature ramen highlighting cloudy chicken soup. Until the end of December they offer *Very Vegetable Ramen* ($14.50) exclusively at this location. The soup is full of umami extracted from konbu kelp and mushrooms which is enhanced by lightly fried vegetables atop including Asian sweet potato pumpkin shishito pepper lotus roots and sansai wild plants. This location is more spacious than the first TOTTO accommodating almost 40 people.

Chicken Paitan Ramen with Triple Chashu
TOTTO RAMEN Midtown West

RESTAURANT DATA

366 W 52nd St (bet. 8th & 9th Aves.)
New York NY 10019
TEL 212-582-0052
www.tottoramen.com
Mon-Sat 12 pm-4:30 pm
5:30 pm-Midnight
Sun 4 pm-11 pm

Opened in 2009 **TOTTO RAMEN** is a pioneer of "chicken paitan" ramen that features a thick white broth made from chicken bones. Absolute winter flavor from TOTTO is *Mega Ramen* paitan soup ramen that highlights three kinds of original chashu roast pork (sliced pulled and cubed) and an abundance of vegetables. Toppings are more than double the volume compared to other types of ramen in the restaurant. Homemade garlic paste and fried garlic also give it a kick. For more spice you can add an "extremely spicy bamboo shoot" topping for $1 extra.

Recipe that Runs in the Family
Umami Shoppu

COUPON
10% OFF
Mention Chopsticks NY or show this ad on your phone

RESTAURANT DATA

513 6th Ave
(bet. 13th & 14th Sts.)
New York NY 10011
TEL 212-229-9991
www.umamishoppu.com
Mon-Sun 11 am-11 pm

Based on owner/chef's family recipe inherited from his father who trained in Japan **Umami Shoppu** offers an extensive Japanese menu including ramen, bento boxes and izakaya dishes like yakitori and karaage. Recommended for winter is the *Spicy BUTANIKU Ramen* featuring curly noodles in a spicy soup made from a pork bone base stewed over 8 hours and topped with homemade chashu, eggs and spicy meat sauce. Another great appetizer is the *Umami Pork Buns* braised pork belly covered in homemade hoisin sauce and sandwiched between soft buns. Delivery available.

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circa 1910.
TONKOTSU
Flavors of the
South. Classic
rich hearty Pork
circa 1947
MISO
Flavors of the North
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pork bones clings to the wide flat noodles
perfectly. It is to die for.
This opaque white paitang broth goes
flawlessly with the thin straight noodles,
creating a harmony of flavor that is
refreshing and delicious.
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broth with the thin wavy noodles is the
ramen Japanese has loved for centuries.
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match for this miso broth with a
punch of garlic. It is light and packed
with flavors
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Yakitori is a popular staple dish in the Kyushu, and it
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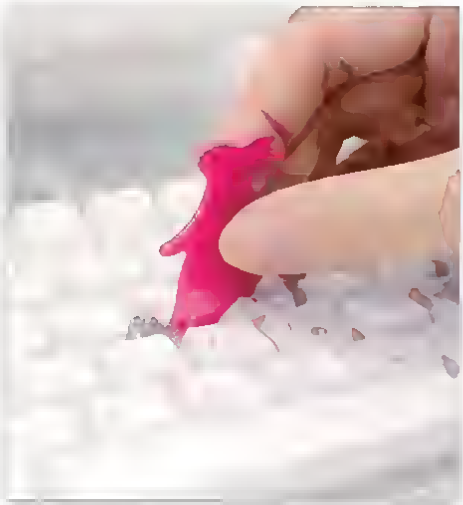
LUNCH MON-FRI 12PM-3PM
DINNER MON-THU 6PM-1AM
FRI, SAT 6PM-2AM
HAPPY HOUR 5:30-7PM, 11PM-CLOSE

MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.



Silicone Keyboard Brushes are MARNA's newest addition to its Stationery Line. These animal shaped brushes come in two sizes designed to get in your keyboard's nooks and crannies. They can be placed on the keyboard as a decoration when done.

Silicone Keyboard Brushes come in varying colors and the three sets of cat with rabbit, penguin with bear and squirrel with duck.

MARNA's silicone Piggy Steamer, which serves as both a multipurpose lid and a can opener, became a huge hit for its functionality and fun design. Another popular item is Bottle Cleaning Sponge BEANS, sponges that can clean reusable bottles by putting them in with water and soap and shaking.

Vol. 45 - MONO of the month

Silicone Keyboard Brush by MARNA

The over 140-year-old family-owned Japanese company MARNA strives to produce items whose designs are both sophisticated and whimsical, and that enrich people's everyday lives. These include household items such as kitchen utensils, bath accessories and cleaning goods as well as health and beauty care products. The business began when founder, Toramatsu Nagoya started manufacturing brushes in Japan in 1872. This was the start of the Meiji Era, a period when Japan transformed from an isolated feudal society to an open modern one. Nagoya encountered a foreigner with a clothes brush, the first of its kind in Japan. He was impressed by its beauty and functionality, and saw a need for this item as sartorial trends were changing from kimonos to Western style dress. The business expanded into housewares in 1950, and the name MARNA was officially adopted at this time.

Over the years, MARNA has sought to improve the quality of its brushes, and one of the newest products to be offered here in the States is the Silicone Keyboard Brush. It was developed as part of the new stationery business born in Japan last year, which also includes items such as Screen Cleaning Mittens and PC Dusting Balls. The company decided to apply their know-how from creating home products that are cute and functional to the concept of office cleaning. These new products employ the material silicone, which is known to be very durable and reusable. In addition, this rubber material is said to be good at attracting dust, easily removing unwanted deposits from previously inaccessible nooks and crannies.

The Silicone Keyboard Brush comes in three different animal pairs: cat with rabbit, penguin with bear and squirrel with duck. The colors of each combination also vary, and each set has a large brush for broad strokes and a smaller piece for narrow spaces. Simply place the animal's feet in the place you want to clean, and whisk all the dust away. When the brushes are not in use, you can store them by sticking them upright in your keyboard, adding some color and animal fun to your workspace. What's more, cleaning them involves nothing more than a wipedown or washing them in water and setting them out to dry. A simple way to keep your computer dust-free!

MARNA handles all product development in-house, and the 15-person team in charge of this is comprised largely of women. In Japan they have made a huge variety of products organized into the categories of Stationery, Kitchen, Cleaning and Bath, but due to differences in regulations and culture only a fraction have made it to the U.S. market so far. The kitchen Piggy series features salt and pepper shakers, microwave plate covers, cup covers and steamers, each with the same distinctive pig snout and ears. One N.Y. restaurant has favored aesthetics over functionality, hanging the steamers on their walls!

Another best seller is the Bottle Cleaning Sponge BEANS, edamame shaped sponges that can be used to clean reusable bottles by just putting them in with water and detergent, then shaking. Yet another fun, effortless cleaning method that you never knew you needed. These items perfect for stocking stuffing can be found at online retailers like Amazon, as well as at The Container Store, the MOMA store and E.A.T.

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www.marna-inc.co.jp/en/

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Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch
M Tu W Th F Sa Su Day Closed | Delivery
Family Dining
Romantic Dining | Local Favorite
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Coupon available at www.chopsticksny.com
★ Chopsticks NY available to pick up

Upper West

Bar Masa — $69 Su L
Time Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20 L
2018 Broadway (at 69th St.)
212-877-5255

Haru — $35
433 Amsterdam Ave. (bet. 80th & 81st St.)
212 579-5955

Ichie Restaurant — $20 M
53 W 10th St. (bet. Manhattan & Columbus Ave.)
212-475-4088

Jin Ramen* — $15 L
3183 Broadway (at 125th St.)
646-559-2951

Kitaro — $20 L
510 Amsterdam Ave. (bet. 84th & 85th St.)
212 787 5008

Koazaa — $25 L
565 Amsterdam Ave (at 93rd St.)
212 280-8099

Kumo Sushi — $30
145 W. 72nd St. (Columbus & Amsterdam Ave.)
212-580-8228

Mama Sushi — $25 L
237 Dyckman St. (Broadway & Seaman Ave.)
212-544-0003

Mamoya Amsterdam — $42 L
427 Amsterdam Ave. (bet. 80th & 81st St.)
212-580-0007

Oza — $25 L
565 Amsterdam Ave. (bet. 87th & 88th St.)
212-787-8316

Planet Sushi* — $25 L
380 Amsterdam Ave (at 79th St.)
212 712 2152

Raku* — $20 L

Popular for the speedy delivery. Raku boasts over 50 kinds of original rolls on the menu, making it a fun fare to discover and try something new. Their Buy 1 Get 1 Half Off for beer and sake is a great deal and you can also participate in their discount program.
57 W 76th St. (at Columbus Ave.)
212-873-1220

Saga Grill — $25 L
1288 Amsterdam Ave. (bet. 122nd & 123rd St.)
212-678-2998

Sajis — $15 L
258 W. 109th St. (Broadway & Amsterdam Ave.)
212-749-1834

Suma Sushi — $25 L
964 Amsterdam Ave (bet. 107th & 108th St.)
212 280-5858

Sue-Chan* — $25 L
2707 Broadway (bet. 103rd & 104th St.)
212 749-8008

Sushi Haan — $35 L
466 Amsterdam Ave (bet. 82nd & 83rd St.)
212-874-1076

Sushi Yasaka* — $30 L
251 W 72nd St. (Broadway & West End Ave.)
212 496-8160

Teazaa — $32 L
255 Columbus Ave. (bet. 73rd & 74th St.)
212-580-7300

Vina Sushi & Saka* — $20 L
2353-55 Broadway (bet. 115th & 116th St.)
212-222-3568

Yasha Ramen* — $13 L
940 Amsterdam Ave. (bet. 106th & 107th Ave.)
212 222 2995

Upper East

AMURA* — $23 L
1567 2nd Ave. (bet. 80th & 81st St.)
212 772 1868

Donguri — $40 M
309 E. 83rd St. (bet. 1st & 2nd Ave.)
212 737 5656

Fuji Yama — $30 L
1496 1st Ave. (bet. 76th & 77th St.)
212-243-2722

Haru Saka Bar — $38 L
1327 3rd Ave. (at 76th St.)
212-452-2230

Ikenohaaa — $30 L
1016 Lexington Ave. (bet. 72nd & 73rd St.)
212 737 1933

INASE* — $40
1586 1st Ave. (bet. 82nd & 83rd St.)
212-628-1238

IRON Sushi* — $25 L
365 E. 78th St. (bet. 1st & 2nd Ave.)
212-772-7680

Isobana — $30 L
1556 3rd Ave. (bet. 93rd & 94th St.)
212-828-0099

Ko Sushi (2nd Ave.) — $31 L
1328 2nd Ave. (at 70th St.)
212-439-1678

Koito Sushi* — $30 M
310 E. 83rd St. (bet. 1st & 2nd Ave.)
212-426-1218

Kyoto Sushi — $30 L
1240 Lexington Ave. (bet. 83rd & 84th St.)
212-288-5024

Matsu — $30 L
411 E. 70th St. (bet. York & 1st Ave.)
212 744-5454

Naruto Ramen* — $10 L
1586 3rd Ave. (bet. 89th & 90th St.)
212-289-7003

Poka — $30 Su
343 E. 85th St. (bet. 1st & 2nd Ave.)
212-249-0566

Sasahaae — $40 M Su
401 E. 73rd St. (bet. 1st & York Ave.)
212 249-0503

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212-222-2995 Yashanoodles@gmail.com
www.YashaRamen.com *Delivery Available

Upper East **Shabu-Shabu 70***
314 E 70th St (bet. 1st & 2nd Ave.) $25
212-861-5535

Upper East **Sushi Haaa**
1601 E. 2nd Ave (at 79th St.) $25
212-327-0582

Upper East **Sushi of Gari**
402 E. 78th St. (bet. 1st & York Ave.) $80
212-517-5340

Upper East **Sushi Seki***
1143 1st Ave (bet. 62nd & 63rd St.) $57
212-371-0238

Upper East **Taaashi Sushi Sake Bar***
1372 York Ave (bet. 73rd & 74th St.) $55
646-727-9058

Upper East **Tataki 72**
1100 2nd Ave (bet. 72nd & 73rd St.) $20
212-472-1700

Upper East **Tenzan**
958 2nd Ave. (bet. 52nd & 53rd St.) $35
212-980-5900

Upper East **Teriyaki Boy***
1640 3rd Ave. (bet. 91st & 92nd St.) $7
212-987-7150

Upper East **Takuhei 86***
314 E. 86th St. (bet. 1st & 2nd Ave.) $25
212-628-5334

Upper East **Wajima**
134 E. 61st St. (bet. Lexington & Park Ave.) $30
212-813-3065

Upper East **Wasabi Lobby**
1584 2nd Ave (at 82nd St.) $30
212-585-1382

Upper East **YUKA***
1567 2nd Ave (bet. 80th & 81st St.) $25
212-772-9775

Midtown West

Midtown West **Aki Sushi**
366 W. 52nd St. (bet. 8th & 9th Ave.) $30
212-262-2486

Midtown West **Aoki**
234 W. 43th St. (bet. Broadway & 8th Ave.) $30
212-556-2356

Midtown West **Beathaaa**
47 W. 56th St. (bet. 5th & 6th Ave.) $30
212-581-0630

Midtown West **Bento Sushi***
1407 Broadway (bet. 38th & 39th St.) $8
212-354-1405

Midtown West **east 55***
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581-2240

Midtown West **Go Sushi**
755 9th Ave. (at 51st St.) $20
212-459-2298

Midtown West **GO! GO! CURRY!***

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for a limited time. Details on website.

273 W. 38th St. (bet. 7th & 8th Ave.) $8 5
212-730-5555 www.gogocurryusa-ny.com

Midtown West **Ichimasa***
302 W. 50th St. (bet. 8th & 9th Ave.) $25
212-315-4800

Midtown West **Haaaru Sushi**

If your hunger needs to be tamed with sushi, Haharu Sushi is the place to be. Haharu Buffet offers all you-can-eat style sushi rolls with unlimited refills of sake and soda for $29.95(+ tax). Mention Chopsticks NY and received a special deal for a delivery after 5:30pm.

157 9th Ave. (bet. 15th & 16th St.) $15
212-256-2899

Midtown West **Iaakaya**
231 W. 40th St. (bet. 7th & 8th Ave.) $45
212-354-2196

Midtown West **IPPUDO NY WESTSIDE**
321 W. 51st St. (bet. 8th & 9th Ave.) $32
212-974-2500

Midtown West **ISE Meakui-tai 56**
56 W. 56th St. (bet. 5th & 6th Ave.) $25
212-707-1702

Midtown West **Ishihama**
319 5th Ave. (at 32nd St.) $30
212-695-0202

Midtown West **KATSUHAMA55**
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212 541 7145

Midtown West **Kodama 45**
301 W. 45th St. (at 8th Ave.) $25
212-582-8065

Midtown West **Koi**
40 W. 40th St. (bet. 5th & 6th Ave.) $60
212-921-3330

Midtown West **Mira Sushi**
46 W. 22nd St. (bet. 5th & 6th Ave.) $11
212-675-7988

Midtown West **Monster Sushi**
22 W. 46th St. (bet. 5th & 6th Ave.) $30
212-398-7707

Midtown West **Natsumi**
226 W. 50th St. (bet. Broadway & 8th Ave.) $40
212-258-2988

Midtown West **Nippon**
245 W. 51st St. (bet. Broadway & 8th Ave.) $30
646-964-5332

Midtown West **NOBU 57**
40 W. 57th St. (bet. 5th & 6th Ave.) $100
212-757-3000

Midtown West **Ocha***
350 W. 46th St. (bet. 8th & 9th Ave.) $25
212 581 3198

Midtown West **Ootoya Times Square**
141 W. 41st St. (bet. 6th Ave. & Broadway) $20
212 704-0933

Midtown West **Sake Bar Hagi**
152 W. 48th St. (bet. 6th & 7th Ave.) $25
212-764-6549

Midtown West **Sapporo***
152 W. 49th St. (bet. 6th & 7th Ave.) $18
212-765-5372

Midtown West **SHABU SHABU KOBE**
3 W. 39th St. (bet. 5th & 6th Ave.) $25
212-695-8555

Midtown West **Shimizu**
318 W. 51st St. (bet. 8th & 9th Ave.) $35
212 581 1581

Midtown West **Soba Nippa***
18 W. 52nd St. (bet. 5th & 6th Ave.) $30
212-489-2576

Midtown West **Sugiyama**
251 W. 55th St. (bet. Broadway & 8th Ave.) $85
212-956-0670

Midtown West **Sushi Zen**

Serving healthy and balanced dishes in Midtown for over 30 years. Sushi Zen prepares Omakase at the sushi bar exclusively by their veteran chefs. Each dish is made using fresh, premium aged eels and are sure to delight discerning palates.

106 W 44th St. (bet. 6th & 7th Ave.) $85
212-302-0707 www.sushi-zen-ny.com

Midtown West **Sushidon***

123 W 49th St. (bet. 6th & 7th Ave.) $45
212-398-2800

Midtown West **Sushiya***

28 W 56th St. (bet. 5th & 6th Ave.) $20
212-247-5756

Midtown West **TABATA***

540 9th Ave. (bet. 39th & 40th St.) $15
212-240-7631

Midtown West **Terakawa Ramen***

675 9th Ave. (bet. 57th & 58th St.) $12
212-307-0170

Midtown West **Totto Ramen W. 51nd**

464 W. 51st St. (bet. 9th & 10th Ave.) $20
646-535-5056

Midtown West **Totto Ramen W. 52nd**

366 W. 52nd St. (bet. 9th & 8th Ave.) $20
212-582-0052

Midtown West **Yakitori TOTTO**

251 W. 55th St. (bet. Broadway & 8th Ave.) $45
212-245-4655

Midtown West **Yummy Sushi***

30 Rockefeller Plaza Concourse Level $10
212-459-2100

Midtown East

Midtown East **Aburiya Kinnosuke***

213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East **Azusa***

3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-691-0001

Midtown East **Gyu-Kaku***

805 3rd Ave. 2 Fl. (at 50th St.) $40
212-702-9516

Midtown East **Hinkubni**

The Kitano Hotel, 66 Park Ave. (at 38th St.) $66
212-885-7111

Midtown East **Hatsuhana**

17 E. 48th St. (bet. Madison & 5th Ave.) $50
212-355-3345

Midtown East **Hida-Chinn Ramen**

24 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) $20
212-813-1100

Midtown East **HINATA**

155 E. 55th St. (bet. 3rd Ave. & Lex.) $20
212-355-2574

Midtown East **Izakaya Ariyoshi**

22 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212-319-3340

Midtown East **Izakaya Riki**

141 E. 45th St. (bet. 3rd & Lexington Ave.) $40
212-682-5104

Midtown East **Jukai**

237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-583-0786

Midtown East **Kajitsu**

12 E. 39th St. (bet. Lex & Park Ave.) $80
212-228-4873

Midtown East **KATSUHAMA47***

11 E. 47th St. (bet. Madison & 5th Ave.) $10
212-751-5303

Midtown East **Lucky Cat**

232 E 53rd St. (bet. 2nd & 3rd Ave.) $30
212-031-5333

Midtown East **Menchanko-Tei**

131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212 986-6805

Midtown East **Nada-Sushi**

135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-838-2537

Midtown East **NIKAI***

830 3rd Ave. 2nd Fl. (at 51st St.) $12
212-355-5155

Midtown East **Nippon***

165 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212-758-0226

Midtown East **Nishida Shoten**

Nishida Shoten is a ramen shop offering a wide range of menu items like tonkotsu ramen noodle soup and Izakaye style appetizers as well as over 30 different kinds of "cup sake." With the decor reminiscent of the old Japan, enjoy a unique experience like no other.

302 E. 45th St. (bet. 1st & 2nd Ave.) $13
212-808-0731 www.ramenya.com

Midtown East **NORIKOH**

10 E. 39th St. (bet. Madison & 5th Ave.) $25
646-511-6778

Midtown East **Ramen Takumi***

517 3rd Ave. (bet. 34th & 35th St.) $10
212-679-2752

Midtown East **Restaurant SEO**

243 E. 49th St. (bet. 2nd & 3rd Ave.) $40
212-355-7722

Midtown East **Sakagura***

Largest sake bar in the world serving over 200 varieties of sake and seasonal dishes. Homemade soba, and lunch set of soba & rice bowl are popular. Tranquil hideout situated on the basement level is perfect for couples. Private parties available.

211 E. 43rd St. B1F (bet. 2nd & 3rd Ave.) $50
212-953-7253 www.sakagura.com

Midtown East **Shinbashi***

7 E. 47th St. (bet. Madison & 5th Ave.) $30
212-813-1008

Midtown East **Shuchu & Tapas AYA**

247 E. 50th St. (bet. 2nd & 3rd Ave.) $30
212-715-0770

Midtown East **Soba TOTTO**

211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) $40
212-867-8200

Midtown East **Sushi You***

249 E. 51st St. (bet. 2nd & 3rd Ave.) $85
212-752-2357

Midtown East **SushiAnn**

38 E. 51st St. (at Park Ave.) $50
212-755-1760

Midtown East **Sushidon***

19 E. 49th St. (bet. Madison & 5th Ave.) $45
212 758-2700

Midtown East **TOMI JAZZ**

239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East **Totto Ramen E 52nd**

248 E. 52nd St. (bet. 2nd & 3rd Ave.) $20
212-421-0052

Midtown East **West Udon Izakaya**

150 E. 46th St. (bet. 3rd & Lexington Ave.) $10
212-522-4577

Midtown East **Yakiniku GEN***

250 E. 52nd St. (bet. 2nd & 3rd Ave.) $50
212-402-1123

Midtown East **Yakitori Tokyo**

1026 2nd Ave. (bet. 54th & 55th St.) $20
646-570-0093

Korea Town

Koreatown **Ichi Umi Restaurant***

6 E. 32nd St. (bet. Madison & 5th Ave.) $30
212-725-1333

Koreatown **Izakaya MEW***

53 W. 35th St. (bet. 5th & 6th Ave.) $25
646-368-5384

Koreatown **Kirakuya**

2 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-695-7772

Chelsea

Chelsea **Ajisen Ramen***

138 W. 25th St. (bet. 6th & 7th Ave.) $16
646-638-0868

Chelsea **Asuka Sushi***

300 W. 23rd St. (at 8th Ave.) $25
212 727-0088

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HAPPY HOUR!
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Free Extra Noodles
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248 E 52nd St 2nd Fl (Bet. 2nd & 3rd Ave) 212-813-1800

Chelsea **AA Ichiban Sushi**

To celebrate the 5th anniversary All-you-can-eat with free drinks is offered for $28.95 (+tax) per person. In 2 hours you can enjoy sushi, sushi rolls, hibachi and more. During dinner hours mention Chopsticks NY for a special deal on orders over $35 per person.

213 W. 28th St. (bet. 7th & 8th Ave.) $18
212-675-8186 www.aa-chibansushi.com

Chelsea **ennju***

A self-service restaurant conveniently located near union square start on ennju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi and sake.

20 E. 17th St. (bet. 5th Ave. & Broadway) $10
646-336-7004

Chelsea **GO! GO! CURRY!***

Chelsea Stadium is the 4th location of Go! Go! Curry! in NYC. Katsu curry, "Home-run curry" and "Grand Slam" are always popular among New Yorkers. On the 5th, 15th and 25th of each month, get free topping coupons on purchase for GO GO DAY.

144 W. 19th St. (bet. 6th & 7th Ave.) $8.5
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212-420-1419

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396 3rd Ave. (bet. 26th & 27th St.) $15
212-689-2326

Gramercy **Mishima***

184 Lexington Ave. (bet. 30th & 31st St.) $25
212-532-3592

Gramercy **Momokawa**

157 E. 28th St. (bet. 3rd & Lexington Ave.) $35
212-684-7830

Chelsea **Hanamizuki Cafe***

143 W. 29th St. (bet. 6th & 7th Ave.) $9
212-695-5533

Chelsea **Monster Sushi***

158 W. 23rd St. (bet. 6th & 7th Ave.) $30
212-620-9131

Chelsea **Naka Naka**

458 W. 17th St. (bet. 9th & 10th Ave.) $50
212-929-8544

Chelsea **Kiku Sushi***

235 9th Ave. (bet. 24th & 25th St.) $15
212-627-3990

Chelsea **MORIMOTO**

88 10th Ave. (bet. 15th & 16th St.) $90
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ENHANCING THE FLAVORS OF BEST QUALITY FISH

— Hideaki Watanabe of 1 or 8

1 or 8 in Williamsburg, Brooklyn, is a one-of-a-kind restaurant that adds Western elements to their cuisine while remaining authentic to the Japanese palate. Hideki Watanabe, the newly appointed kitchen chef, talks about how he is able to achieve this delicate balance.

Q. What kind of restaurant is 1 or 8 and why is it important to use Japanese fish?

We are located in trendy Williamsburg, which happens to have a lot of quality restaurants, the majority of which serve high quality meats but not fish. We want to be the restaurant that provides excellent fish centered dishes in this neighborhood, and to do that we need to use very high quality and rare fish which Japan is known to have. That's why we use True World Foods (TWF) as a major fish provider.

Q. How does TWF help your restaurant in achieving your goals?

The products at TWF are always consistent and they also have the largest variety of fish. Although we have a Western element to our cuisine, we are Japanese at heart. That means seasonal changes are very important to our cuisine and TWF is always on top of the rare fish that are seasonally limited. For instance, the Atlantic salmon may be available all year long, but it can get old. It is more interesting for us to use Japanese salmon, or suzuki instead of striped bass that has a much deeper flavor and is only available certain seasons, which TWF is on top of.

Also being able to use different fish for different purposes is very important. For example, we would use Japanese uni for sushi but if we are going to use it in the kitchen, uni from Santa Barbara is better because the heat makes it sweeter. Being able to have access to variety gives us the edge to stay ahead of the competition.

Q. How do you use these good quality fish in your cuisine?

I pay great attention to not taking away anything from the ingredient itself. I want to enhance the fish, instead of hide anything. For example in this cod dish, the fish is pouched in olive oil that is dressed with a shungiku (Japanese greens with a distinct aroma) sauce and fish broth thickened with kuzu root. The dish is garnished with kabu (turnip) and mitsuba (cilantro-like Japanese herb). I kept the flavors subtle so that the taste of the cod itself comes through. Like I said, we are Japanese at heart. The taste of the fish itself is what we like to enjoy and that's why good quality fish is essential. My job is to work on balances to best enhance the quality that particular fish already has.

Poached Cod Fish and Pan Seared Scallop well represent the philosophy of Chef Hideaki Watanabe. "My job is to work on balances to best enhance the quality that particular fish already has," he says.

1 or 8
66 S. 2nd St., Brooklyn, NY 11249
TEL: 718-384-2152 / www.oneoreightbk.com

Chef Suzuki, Sushi Zen (www.sushizen-ny.com)
Photo: Kenji Fukigami (www.kenjifukigami.com)

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West Village

West Village **Cho Cho See***
15 W. 8th St. (bet. 5th & 6th Ave.) $25
212-473-3333

West Village **Dojo Restaurant**

Dojo Restaurant has re-opened near NYU. Fully open for breakfast, dinner as well as brunch over the weekends. We have daily made salads sandwiches and bento boxes to go. You can also enjoy a ramen shop and bakaya at Dojo Restaurant.
14 West 4th St. (at Mercer St.) $25
212-505-8543 www.dojo-restaurant.com

West Village **EN Japoeese Brasserie**
435 Hudson St. (at Leroy St.) $40
212-647-9196

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231 Thompson St. (bet. W. 3rd & Bleecker St.) $8.5
212 505-2555 www.gogocurryusa-ny.com

West Village **Hokota Tontoe***
61 Grove St. (bet. 7th Ave. & Bleecker St.) $25
212-242-3599

West Village **Marumi***
546 LaGuardia Pl. (bet. Bleecker & 3rd St.) $30
212-979-7055

West Village **Mikado***
526 6th Ave. (bet. 13th & 14th St.) $20
212-255-9581

West Village **Miyagi**
220 W. 13th St. (bet. 7th & Greenwich Ave.) $25
212-620-3630

West Village **Nomen Tokomi***
90 University Pl. (bet. 11th & 12th St.) $13
212-229-2752

West Village **Ramen-Ya**
181 W. 4th St. (bet. 4th & 7th Ave.) $15
212-569-5440

West Village **Rockmeishe***
11 Barrow St. (bet. 4th & Bleecker St.) $35
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West Village **Satkai**
24 Gerrow ch Ave. (10th St.) $50
646-894-5581

West Village **The Tokyo Topas Cafe**
7 Cornelia St. (bet. Bleecker St. & 4th.) $12
212-242-8333

West Village **Tomos Sushi**
172 Thompson St. (bet. Houston & Bleecker St.) $40
212 777 9348

East Village

East Village **BONO ST**
8 Bond St. (bet. Lafayette & Broadway) $75
212 777 2500

East Village **Cho-An**

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212-228-8030 www.chanteahouse.com

East Village **Cho-Ko Restaerant**
58 1st Ave (bet. 3rd & 4th St.) $10
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Yoni hinger well undoubtedly be satisfied at Curry-Ya. Gourmet Japanese curry boasts amazingly rich and complex flavors and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St. (bet. 1st & 2nd Ave.) $20
646-602-6778 www.nycurry-ya.com

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228 E. 10th St. (bet. 1st & 2nd Ave.) $40
212-387-0545

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2969

East Village **Hosek1***
210 E. 9th St. (bet. 2nd & 3rd Ave.) $40
212-473-3327

East Village **Hi-Collar**
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212 375-1012

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94 E. 7th St. (bet. Ave. A & 1st Ave.) $42
212 982-4140

East Village **Mays Placa Sushi***
121 2nd Ave. (bet. 7th & St. Marks Pl.) $15
212 533-8448

East Village **Meokui-Tei***
63 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**
536 E. 5th St. (bet. Ave. A & B) $10
212-505-8001

East Village **Noodle Cafe Zen***
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6855

East Village **OH! Teisho***
8 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-473-1300

East Village **Otafuke×Medeta!***

Otafuku x Medeta! specializes in popular Japanese comfort food. Takoyaki (octopus balls) and Okonomiyaki (pancakes as well as Madeta (Tasty!) and Yakisoba. Our food won't make you feel like you are in downtown Tokyo.
220 E. 5th St. (bet. 2nd & 3rd Ave.) $7
646-990-9438

East Village **Rei Rai Kee***

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210 E. 10th St. (bet. 1st & 2nd Ave.) $15
212 477 7030

East Village **Robotaya NY**

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231 E. 9th St. (bet. 2nd & 3rd Ave.) $45
212-979-9674 www.robotaya-ny.com

East Village **Ramen Misoya New York**
129 2nd Ave. (bet. 7th St. & St. Marks Pl.) $10
212-777-4825

East Village **Romeo Setagaye ***
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212 387 7959

East Village **Sake Bar Decibel**
240 E. 5th St. (bet. 2nd & 3rd Ave.) $40
212 979-2733

East Village **Soke Bor Satsko**
202 E. 7th St. (bet. Ave. B & C) $25
212 614-0933

East Village **Shabe-Tatse***
216 E. 10th St. (bet. 1st & 2nd Ave.) $30
212-477-2972

East Village **Sobekob***
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East Village **Sobaya***

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229 E. 9th St. (bet. 2nd & 3rd Ave.) $20
212-533-6966 www.sobaya-nyc.com

East Village **Souee East Village***
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212-388-1155

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East Village **Sushi Ojo**
110 1st Ave (bet. 7th & 8th St.) $31 M Su
646-682-9389

East Village **Sushi Lounge**
58 St. Marks Pl (bet. 1st & 2nd Ave.) $20 D
212-533-7711

East Village **Takahachi East Village**
85 Ave. A (at 6th St.) $25
212-505-6524

East Village **Udon West***
11 St. Marks Pl (bet. 2nd & 3rd Ave.) $20 L D

East Village **Umenne**

Umenne is a Japanese comfort food restaurant in East Village with a fine selection of sake and over 50 kinds of shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan)
36 E 3rd St. (bet. 1st & 2nd Ave.) $20 D
646-654-1122 www.downtownumenne.com

East Village **Village Yokocho**
8 Stuyvesant St 2Fl (bet. 9th St. & 3rd Ave.) $20 D
212-598-3041

East Village **Wasan**
108 E. 4th St (bet. 1st & 2nd Ave.) $35 D
212-777-1878

East Village **Yakiniku West***
218 E. 9th St. (bet. 2nd & 3rd St.) $25
212-979-5238

East Village **Yakitori Taisho***
5 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20 D
212-228-5005

East Village **Yoshi Sushi***
131 Ave. A (bet. St. Marks Pl. & 9th St.) $25 L
212-420-5505

East Village **Yuba Restaurant**
105 E. 8th St. (bet. 3rd & 4th Ave.) $40 L
212-777-8158

East Village **Zen 6***
328 E. 6th St. (bet. 1st & 2nd Ave.) $15 L D
646-429-8471

Lower Manhattan

Lower Mnhn **Ajisen Ramen***
14 Mott St. (bet. Worth & Bayard St.) $16 L
212-227-3680

Lower Mnhn **Azasu**
48 Clinton St (bet. Stanton & Rivington St.) $30 M D
212-777 7066

Lower Mnhn **B Flat**
277 Church St (bet. Avenue Of The Americas & White) $25 Su D
212-219-2370

Lower Mnhn **Bento Sushi***
32 Broadway (at Morris St.) $8 Sa Su
212-747-0394 D L

Lower Mnhn **Elevatn Restaurant***
93 Bowery (at Hester St.) $25 L
646-329-3416

Lower Mnhn **Family Recipe***
231 Eldridge St. (bet. Houston & Stanton St.) $30 D
212-529-3133

Lower Mnhn **ISE Downtown***
56 Pine St. (bet. Pearl & William St.) $38 Sa Su
212 785-1800 D L

Lower Mnhn **Kajou**
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212 786-5898 D

Lower Mnhn **GO! GO! CURRY!***

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98 Kenmare St (bet. Mulberry St. & Cleveland Pl) $31 D
212 274-3898

Lower Mnhn **Maison O**
98 Kenmare St (bet. Mulberry & Lafayette) $30 M D
212-274-3898

Lower Mnhn **Mottsu**
285 Mott St. (bet. Prince & Houston St.) $25 Su D L
212-343-9017

Lower Mnhn **NY Sushi Kn**
51 Clinton St New York, NY 10002 $61 Su D
917 734 6857

Lower Mnhn **Sushnm**
325 Broadway (bet. Worth & Duane St.) $26 F Su D L
212-962 2500

Lower Mnhn **Sushi Azabu**
428 Greenwich (bet. Larght & Vestry St.) $50 D
212 274-0428

Lower Mnhn **SUmiShi**
24 Peck Slip (bet. Front & Water St.) $30 D L
212-766-2344

Lower Mnhn **Yakitori Tora**
72 Kenmare St (bet. Mulberry & Mott St.) $35 M D
212-966-1100

Lower Mnhn **Yoppnrai**
151 Avington St. (bet. Suffolk & Clinton St.) $40 Su D
212 777 7753

Tribeca

Tribeca **Brushstroke**
30 Hudson St. (at Duane St.) $130 Su D
212-791-3771

Tribeca **NINJA***
25 Hudson St. (bet. Reade & Duane St.) $35 D
212-274-9500

Tribeca **NOBU**
105 Hudson St. (at Franklin St.) $100 D L
212 219-0500

Tribeca **NOBU NEXT DOOR**
105 Hudson St. (bet. Franklin & N. Moore St.) $75 D
212-334-4445

Tribeca **Rosanjin**
141 Duane St. (bet. Church St. & W. Broadway) $80 Su D
212-945-0904

Tribeca **Shigure***
277 Church St. (bet. White & Franklin St.) $35 D
212-965-0200

Tribeca **Takahachi Tribeca***
145 Duane St. (bet. Church & W. Broadway) $35 D L
212 571-1630

Tribeca **Zutto***
77 Hudson St. (bet. Jay & Harrison St.) $40 D L
212 233-3287

Soho

Soho **Blue Ribbon Sushi**
119 Sullivan St. (bet. Spring & Prince St.) $51 D L
212 343-0404

Soho **Hirohisa**
79 Thompson St. (bet. Broome & Spring St.) $85 Su D L
212-925-1613

Soho **Hiroko's Place**
75 Thompson St. (bet. Broome & Spring St.) $15 L D
212-625-1303

Soho **Omen**
113 Thompson St. (bet. Spring & Prince St.) $30 D
212 925-8923

Soho **Soumi Shin***
210 5th Ave. (at Prince St.) $20 L D
212-677 7421

Brooklyn

Brooklyn **1 nr 8***
67 S. 2nd St. (bet. Wythe & Kent Ave.) $32 M D
718-384-2152

Brooklyn **Ant Sushi***
142 Montague St. (bet. Clinton & Henry St.) $15 D L
718-923-1800

Brooklyn **Bozu**
296 Grand St. (bet. Havemeyer & Roebling St.) $30 D
718-384-7770

Brooklyn **Catswall***
305 Bedford Avenue (bet. S 1st & S 2nd St) $25 L D
718-388-5333

Brooklyn **Fushimi Japanese Cuisine**
9316 4th Ave Brooklyn NY 11209 $40 L D
718-833-7788

Brooklyn **Gansa**
25 Bond St Brooklyn NY 11201 $11
718-403-0900

Brooklyn **Gindo***
331 Flatbush Ave (bet. Park & Prospect Pl.) $25 M D
718-636-6868

Brooklyn **Hibino**
333 Henry St. (at Pacific St.) $35 D L
718-260-9052

Brooklyn **IZAKAYA on SMITH**
176 Smith St (bet. Wyckoff & Warren St.) $20 D L
718-855-2277

Brooklyn **Ki Sushi**
122 Smith St. (bet. Dean & Pacific St.) $30 D L
718-935-0575

Brooklyn **Mizu**
192 Bedford Ave (bet. 6th St & 7th St.) $20 D L
718-782 6666

Brooklyn **Naruto Ramen**
276 5th Ave (bet. 1st & Garfield St.) $12 D L
718-832 1111

Brooklyn **OZU**
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622 Manhattan Ave (bet. Driggs & Nassau Ave.) $16 D L
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718-621-3238

Brooklyn **Zenkichi***
77 N. 6th St. (bet. Berry St. & Wythe Ave.) $60
718-388-8885

Brooklyn **ZuZe Ramen**
173 4th Ave (at Degraw St.) $20
718-398-9898

Queens

Queens **Aji Japanese Cuisine**
36-06 Ditmars Blvd Astoria NY 11105 $0
718-777-8189

Queens **Ajisen Ramen***
38-10 138th St. 1st Fl Flushing NY 11354 $16
718-358-6118

Queens **ARIYOSHI***
41-13 Queens Blvd. Sunnyside NY 11104 $18
718-937-3288

Queens **gowesahi***
34-02 30th Ave Astoria NY 11103 $23
718-204-7354

Queens **Hinomaru Ramen**
33-16 Ditmars Blvd Astoria NY 11105 $15
347-282-2643

Queens **KATSUNO***
103-01 Metropolitan Ave Forest Hills, NY $35
718-575-4033

Queens **Kyoto Seshi**
153-11 Union Tpk. Flushing NY 11354 $25
718-380-7777

Queens **LINN Wafu Dining ***
25-13 Broadway Astoria NY 11106 $30
718-204-0060

Queens **Matse Sushi***
3411 30th Ave Astoria NY 11103 $15
718-726-7028

Queens **Oishi Sushi**
37-04 Ditmars Blvd. Astoria NY 11105 $20
718-626-0586

Queens **Pink Non***
30-06 30th Ave. Astoria NY 11103 $30
718-685-2356

Queens **Ramen Okidoki***
34-05 30th Ave Astoria NY 11103 $15
718-806-1577

Queens **Seki Thai Shebe***
80-15 Woodside Ave. Queens NY 11377 $25
718-205-1375

Queens **SUSHI ISLAND***
87-18 Queens Blvd Elmhurst, NY 11373 $20
718-803-3033

Queens **Seshi Yesu***
70-11 Austin St. Forest Hills NY 11375 $30
718-575-5188

Queens **Takesushi***
43-46 42nd St Sunnyside NY 11104 $25
718-729-0253

Queens **Tendo Sushi***
66-26 Fresh Pond Rd. Ridgewood NY 11385 $12
718-381-0408

Queens **Udon West**
13780 Northern Blvd Flushing NY 11354 $10
718-359-2224

Queens **Wetawa Sushi***
33-10 Ditmars Blvd Astoria NY 11105 $20
718-545-9506

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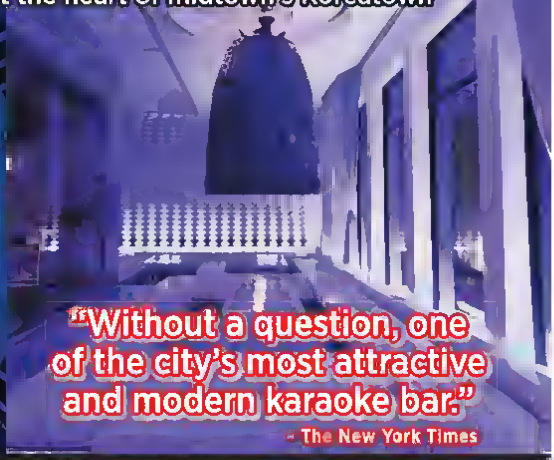

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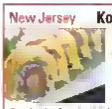
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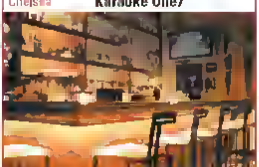
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Uoriki Fresh's Food Safety Column -Vol. 3-

Taste Test Reveals Fishy Facts about Seafood

In October, Uoriki Fresh, Inc. hosted a "blind" taste-testing of three different types of tuna sashimi: A, B, and C. The participants in this event (this reporter included) had varying familiarity with sushi/sashimi, some dine out on sushi as often as twice weekly, while others enjoy it once a month or even less frequently. (We were not blindfolded, however, which definitely impacted the results — but more about that later).

The three types of fish were CO-treated (preserved with Carbon Monoxide), fresh (chilled hours or days after being caught), and "Super Frozen," i.e. frozen immediately after capture and kept at -72 degrees Fahrenheit, the temperature used to transport blood and organs for medical transplants. So as not to distract participants' taste buds from the appearance, smell, flavor, and texture of the fish, only soy sauce and wasabi were served as accompaniments, and the only beverage offered was water.

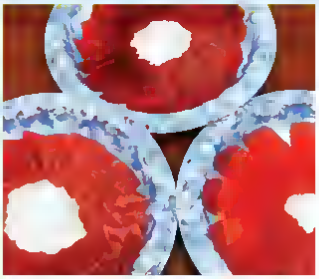
When the votes were tallied, fresh and "Super Frozen" were the clear winners, with the highest marks in the categories of smell, taste, and mouthfeel. On the other hand, CO-treated definitely won in the looks category. Several of the participants were drawn to this tuna by its rich, translucent color, but quickly grew disenchanted with its tasteless, watery texture.

Tuna processed with CO retains a photogenic shade of deep red that many diners find irresistible. Looks can be deceiving, however. Yoshitomo Gomi of Uoriki, leader in the production of "Super Frozen" fish, explained why it's important not to judge sashimi based on appearance alone: CO-preserved sashimi poses a certain risk. "Fish treated with CO to look like premium fish is often deceptive," he said. That, he added, is how inexpensive sushi restaurants can afford to offer "fishy" tuna at popular low prices.

If a sushi/sashimi dinner didn't sit well with you, chances are the fish was a lower grade that was treated with CO. In fact, that rosy red color is actually a dead giveaway that the fish is not premium. "Japan, Europe, China, and Canada have all banned CO-treated fish, but the United States still allows it," Mr. Gomi said, so American consumers must be especially vigilant about getting what they pay for.

There's an old Latin saying, "De gustibus non est disputandum" – in matters of taste, there can be no disputes. The wisdom of that saying cannot be disputed either, so in this test, there were no "right" or "wrong" answers. But regardless of our responses, participants learned a few things that may, perhaps, lead us all to be more discerning about sushi selections in the future. It's safe to say that all the taste-testers in this sushi survey came away with a new appreciation of the challenges involved in bringing tuna to table – and the importance of not basing culinary choices on looks alone.

It's also safe to say that the majority of sushi lovers have not experienced the taste sensation of "Super Frozen," as the technology's application to the food industry is quite new. "Super Frozen" sashimi is a delicacy unlike any other; for foodies, it's like discovering an addictively delicious new flavor of ice cream. For many of us, our taste buds simply need to become better "educated," so we can hold sushi to a higher standard. Luckily, Uoriki Fresh is on a mission to educate foodies about the night-and-day difference between delicious sashimi and poor substitutes. "People have to pay attention to what they are eating," Mr. Gomi concludes. The payoff is a more delicious, satisfying, and healthy dining experience.



From left to right, Super Frozen, fresh, and CO treated tuna sashimis.

Nine taste testers checked each tuna sashimi from the angles of appearance, texture, smell and flavor.

Other Asian Restaurant Guide

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72-30 Roosevelt Ave. Jackson Heights, NY 11372 $15
718-779-1113

Fantasy Cuisine
20 N Central Ave. Hartsdale, NY 10580 $17
914-358-3046

KOREAN

Gnonnon
1250 Broadway (bet W 31st & 32nd St.) $31
212 971-9045

Benn
350 W 50th St. (bet. 8th & 9th Ave.) $30
212-582-4448

Chom Chom
40 W 58th St. (bet. 5th & 6th Ave.) $40
212-213-2266

Daeji
349 W 52nd St (bet. 8th & 9th Ave.) $44
212-586-2880

Honjan
36 W 28th St New York, NY 10010 $31
212-206-7226

Korea Palace
127 E 54th St (bet. Park & Lexington Ave) $30
212-832-2350

Cho Dong Gol
55 W 35th St (bet 5th & 6th Ave) $30
212-695-8222

Don's Bogam*
17 E 32nd St (bet. Madison & 5th Ave) $40
212-683-2200

Franchia Vegan Cafe
12 Park Ave (bet. 34th & 35th St.) $25
212-213-1001

HAN BAT*
53 W 36th St (bet. 5th & 6th Ave) $15
212-629-5599

HANGAWI*
12 E 32nd St (bet. 5th & Madison Ave) $40
212-213-0077

Hyo Dong Gak*
51 W 35th St (bet. 5th & 6th Ave) $20
212-695-7167

Kang Suh
1250 Broadway (at 32nd St) $30
212-564-0145

KRISTALBELLI
11 W 36th St (bet. 5th & 6th Ave) $40
212-290-2211

Kum Gang San*
49 W 32nd St. (at Broadway) $20
212-967-0909

Kunjip Restaurant
8 W 32nd St. (bet. 5th Ave. & Broadway) $15
212-216-9487

Madangsui*
35 W 35th St. (bet. 5th & 6th Ave.) $30
212-564-3333

Seoul Garden
34 W 32nd St. (bet. 5th Ave. & Broadway) $20
212-736-8002

Shilla
37 W 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1680

Do Hwa
55 Carmine St. (at Bedford St.) $27
212-414-1224

Bon Chon
9 St. Marks Pl. (bet. 2nd & 3rd Ave.) $20
212-228-2887

Dok Seni's
118 1st Ave. (bet. 7th St. & St. Marks Pl.) $20
212-477-6506

Kori
258 Church St. (bet. Leonard & Franklin St.) $20
212-334-0308

Dokebi*
139 Grand St. (bet. Driggs & Bedford Ave.) $25
718-782-1424

KDREANA*
136-20 38th Ave. Flushing, NY 11354 $25
718-713-0252

Kalbi House
231 Central Ave. White Plains, NY 10606 $20
914-328-0251

Doag Chua Hong*
144 Main St. Fort Lee, NJ 07024 $13
201-592-0450

Dotori Kimchi*
1430 Bergen Blvd. Fort Lee, NJ 07024 $15
201-956-3097

Gammaeok*
445 Main Street Fort Lee, NJ 07024 $17
201-242-1333

Gommeeok
110 Broad Ave. Palisades Park, NJ 07650 $17
201-645-8300

Myung Dong Noodle House*
2013 Lemoine Ave. Fort Lee, NJ 07024 $12
201-592-6900

Pinehill Restaurant
123 Parsonage Rd. Paramus, NJ 07652 $20
201-843-0170

PoongLim*
2053 Lemoine Ave. Fort Lee, NJ 07024 $20
201-944-8996

So Kong Hong*
130 Main St. Fort Lee, NJ 07024 $15
201-585-1122

THAI

Long Grain
2534 Broadway (at 95th St.) $22
212-866-0188

Eat Thai
1425 3rd Ave. (bet. 80th & 81st St.) $15
212-772-1434

Spice
1476 1st Ave. (at 77th St.) $20
212-744-8374

Spice
1411 2nd Ave. (bet. 73rd & 74th St.) $20
212-585-5340

Viang Ping
1393A 2nd Ave. (bet. 72nd & 73rd St.) $22
212-243-5494

@NINE*
552 9th Ave. (bet. 42nd & 43rd St.) $16
212-265-4496

Aceluck Thai
530 9th Ave. (bet. 39th & 40th St.) $15
212-594-7063

Aura Thai
462 9th Ave. (bet. 30th & 36th St.) $14
212 571-6590

Bengkok House
360 W 46th St. (bet. 8th & 9th Ave.) $18
212-541-5843

Breeze
661 9th Ave. (bet. 45th & 46th St.) $25
212-262-7777

Chet Thai Kitchen*
Chet Thai Home Kitchen only believes in using authentic Thai ingredients and fresh products from farmers markets to prepare their dishes. Chef Amarin is a certified Northern Thai homestyle cooking meals with an international twist.
530 8th Ave (at W 35th St) $18
212-707-8776

Chenpen Thai
751 9th Ave. (at 51st St.) $20
212 586-5808

Haag 2 Thai Bistro
752 10th Ave. (bet. 51st & 52nd St.) $15
212 765-7800

Noodles*
Noodles offers contemporary Thai street food. Experience the art of home-style Thai cooking with a mouth-watering range of surprising ingredients and flavors. Online ordering catering are available
630 9th Ave (bet. 44th & 45th St.) $12
646-583-7628 www.noodlesnyc.com

Pam Real Thai 47
402 W 47th St (bet. 9th & 10th Ave.) $20
212 315-4441

Pam Real Thai 49
404 W 49th St (bet. 9th & 10th Ave.) $20
212-333-7500

Pongsri Thai*
244 W 44th St (bet. Broadway & 8th Ave.) $25
212-582-3382

Q2 Thai
766 9th Ave. (bet. 52nd & 53rd St.) $15
212-262-2236

Room Service Midtown
690 9th Ave. (bet. 47th & 48th St.) $25
212-652-0995

Thai Pelate
534 9th Ave. (bet. 39th & 40th St.) $15
212 279-3955

Thai Select
472 9th Ave (bet. 36th & 37th St.) $12
212-695-3320

Topaz Thai
127 W. 56th St (bet. 6th & 7th Ave.) $15
212-957-9020

viv Bar & Restaurant
717 9th Ave. (at 49th St.) $20
212-541-5000

Yom Yum 3*
659 9th Ave. (at 45th St.) $15
212-459-0630

Yom Yum Bangkok*
650 9th Ave. (bet. 45th & 46th St.) $15
212-262-7244

Yom Yum Too*
652 9th Ave. (at 45th St.) $20
212-247-2221

A+ Thai Place*
1007 2nd Ave. (bet. 53rd & 54th St.) $15
212 207-9080

DBAD
222 E 53rd St (bet. 2nd & 3rd Ave.) $25
212-308-5566

Rein Thai Restaurant*
220 53rd St (bet. 2nd & 3rd Ave.) $15
212-752 3333

Talent Thai Kitchen
210 E 34th St (bet. 2nd & 3rd Ave.) $11
212 725-9888

Pad Thai
114 9th Ave (bet. 15th & 16th St.) $20
212-691-6228

Pongsri Chelsea
165 W 23rd St (bet. 6th & 7th Ave.) $20
212-645-8808

Regional Thai*
208 7th Ave. (bet. 21st. & 22nd St.) $15
212-807 6872

Room Service
196 8th Ave (bet. 18th & 19th St.) $25
212-691 0295

Royal Siam
240 8th Ave (bet. 22nd & 23 d St.) $25
212-741 1732

Silom Thai
150 8th Ave (bet. 17th & 18th St.) $25
212-675-0080

Spice
198 8th Ave (at 20th St.) $20
212-989-1116

Thai Chat-Yo
233 9th Ave (bet. 24th & 25th St.) $11
212-488-2170

Bangkok 2 Thai*
349 1st Ave (bet. 20th & 21st St.) $14
212 473-4480

Jaiya Thai
396 3rd Ave. (bet. 28th & 29th St.) $25
212-686-1330

Lemongrass Grill
138 E 34th St (bet. 3rd & Lexington Ave.) $18
212 213-9317

Rhong Tiam
31 E 21st St (bet. 5th Ave. & Broadway) $20
212 420-7500

Soi 30 Thai Cooking*
430 3rd Ave. (at 30th St.) $18
212-481-5211

Tesa Thai Cuisine
17 E 31st St. (bet. Madison & 5th Ave.) $15
212 213-3773

Toon Thai Cafe*
435 Park Ave. S (bet. 29th & 30th St.) $25
212-684-8993

Gelonge
143 W 4th St (at 6th Ave.) $15
212-228-4267

SEA
335 Washington St (at W 12th St.) $15
212-243-3335

Tue Thai Food*
3 Greenwich Ave (8th Ave & Christopher St.) $20
212-929-9888

Kati Thai Cuisine
347 E. 14th St (bet. 1st & 2nd Ave.) $11
212-533-2048

Klong
7 St. Marks Pl (bet. 2nd & 3rd Ave.) $15
212 505-9955

Spice
39 E 13th St (bet. Broadway & Univ. Sq.) $20
212 982-3758

Spice
104 2nd Ave. (at 6th St.) $20
212 533-9300

Toi Thai
78 E 1st St (bet. 1st Ave. & Ave. A) $12
212 777-2662

Hi Thai
123 Ludlow St. (bet. Delancy & Livingston St.) $14
212-677-7624

Kumo Inn
113 Ludlow St 2 Fl (Delancey & Kenyston St.) $25
212 353-8868

Pongsri Chinatown
106 Fayard St (at Baxter St.) $20
212 349-3132

Lower Mhn **Sticky Rice** $15
85 Orchard St. (bet. Grand & Broome St.)
212-274-0208

Soho **Kitchen** $38
60 Thompson St. (bet. Broome & Spring St.)
212-219-2000

Soho **Peep** $20
177 Prince St. (bet. Thompson & Sullivan St.)
212-254-7337

Brooklyn **Chet Thai Kitchen*** $18
124 N. 6th St. (at Berry St.)
718-599-5689

Brooklyn **Lily Thai** $15
615 Grand St. (bet. Leonard & Lorimer St.)
718-218-7522

Brooklyn **Pagoda Thailand** $30
339 Graham Ave. (Davis & Metropolitan Ave.)
718-388-8445

Brooklyn **SEA** $20
114 N. 6th St. (at Berry St.)
718-384-8850

Brooklyn **Toi Thai** $30
205 Bedford Ave. (bet. N. 6th & N. 8th St.)
718-599-5556

Long Island **Phoo Restaurant** $35
28 Main St. Sag Harbor, NY 11963
631-725-0101

New Jersey **Absolute Thai Homemade*** $13
644 Anderson Ave. Cliffside Park, NJ 07010
201-941-2230

VIETNAMESE

Upper East **Asie Grill** $20
1817 2nd Ave. (at 94th St.)
212-753-6618

Upper East **Vermicelli** $20
1482 2nd Ave. (bet. 77th & 78th St.)
212-249-8488

Midtown East **Le Colonial** $35
149 E. 57th St. (bet. 3rd & Lexington Ave.)
212-752-0406

Chinatown **PHO32 & SHABU*** $20
2 W. 32nd St. (bet. 5th Ave. & Broadway)
212-695-0888

Gramercy **NiU Noodle House*** $20
15 Greenwich Avenue (bet. 10th & Christopher St.)
212-488-9808

West Village **Saigon Market** $25
53 University Pl. (bet. 11th & 12th St.)
212-982-3681

Lower Mhn **Nha Trang** $15
87 Baxter St. (bet. Bayard & Canal St.)
212-233-5852

Lower Mhn **Peris Restaurant*** $5
113 Mott St. (bet. Henry & Canal St.)
212-226-7221

Lower Mhn **Peris Restaurant*** $5
213 Grand St. (bet. Elizabeth & Mott St.)
212-226-3928

Lower Mhn **Pho Tu Do** $12
102 Bowery St. (bet. Hester & Grand St.)
212-966-2968

Tribeca **Viet Cafe** $25
345 Greenwich St. (bet. Jay & Harrison St.)
212-431-5678

Brooklyn **Nicky's Viet** $9
311 Atlantic Ave. (bet. Hoyt & Smith St.)
718-855-3938

OTHER

Upper West **Asia Kan** $25
710 Amsterdam Ave. (bet. 94th & 95th St.)
212-280-8378

Upper West **Astoto** $135
80 Columbus Cir. 35 Fl. (at 60th St.)
212-805-8800

Upper East **88 Fusion** $20
1631 2nd Ave. (at 86th St.)
212-280-4636

Upper East **Amber*** $25
1406 3rd Ave. (at 80th St.)
212-243-5020

Upper East **Gobo** $31
1426 3rd Ave. (at 81st St.)
212-288-4696

Midtown West **Blue Ribbon Sushi Bar & Grill** $61
308 W. 58th St. (bet. 8th & 9th Ave.)
212-397-0404

Midtown West **Maree Restaurant** $130
240 Central Park S. (bet. 58th & 59th St.)
212-582-5100

Midtown West **Rue 57** $45
60 W. 57th St. (at 6th Ave.)
212-307-5656

Midtown West **VYNL** $25
784 9th Ave. (bet. 50th & 51th St.)
212-374-2003

Midtown East **1066 Eno Restaurant** $25
1066 1st Ave. (at 58th St.)
212-486-9066

Midtown East **Fusha Asian Cuisine** $35
1065 1st Ave. (at 58th St.)
212-752-3883

Midtown East **Jazz at Kitano** $35
The Kitano Hotel 66 Park Ave. (at 38th St.)
212-885-7123

Chelsea **Rice on Lexington Ave** $20
115 Lexington Ave. (at 29th St.)
212-686-5400

Gramercy **Qi Asian Eatery** $18
31 W. 14th St. (bet. 5th & 6th Ave.)
212-929-9917

West Village **Betel** $30
51 Grove St. (bet. Bleeker St. & 7th Ave. S.)
212-352-0460

West Village **Cafe Asean** $22
117 W. 10th St. (bet. 5th & Greenwich Ave.)
212-633-0348

West Village **CBeo*** $10
108 W. 14th St. (bet. 5th & 7th Ave.)
212-206-8388

West Village **Gobo** $20
401 6th Ave. (bet. 8th St. & Waverly Pl.)
212-255-3242

East Village **Friend House** $22
100 3rd Ave. (at 13th St.)
212-388-1838

East Village **Lucky Cheng's** $30
24 1st Ave. (bet. 1st & 2nd St.)
212-473-0516

East Village **Prime & Beyond New York** $35
90 E. 10th St. (bet. 3rd & 4th Ave.)
212-505-0033

East Village **Stand4** $20
24 E. 12th St. (bet. Univ Pl. & 5th Ave.)
212-488-5900

Lower Mhn **Rice*** $15
282 Elizabeth St. (bet. Houston & Prince St.)
212-226-5775

Lower Mhn **The General** $0
189 Bowery New York, NY 10002
212-271-7101

Tribeca **Khe-yo** $30
157 Duane St. (bet. Hudson St. & W. Broadway)
212-587-1063

Brooklyn **Blue Ribbon Brooklyn** $55
280 5th Ave. (bet. 1st St. & Garfield Pl.)
718-840-0404

Brooklyn **Kiwiana** $35
947 Union St. Brooklyn, NY 11215
718-230-3882

Long Island **TOKU** $55
2040 Northern Blvd. Manhasset, NY 11030
516-627-8658

New Jersey **ADZORA Restaurant** $30
407 Bloomfield Ave. Montclair, NJ 07042
973-233-3400

New Jersey **Bings Burgers*** $10
248 Main St. Fort Lee, NJ 07024
201-592-6454

New Jersey **Koa Koe Yogurt** $8
1805 Lemoine Ave. Fort Lee, NJ 07024
201-344-6484

New Jersey **the tea bar** $10
1636 Palisade Ave. #4 Fort Lee, NJ 07024
201-544-3102

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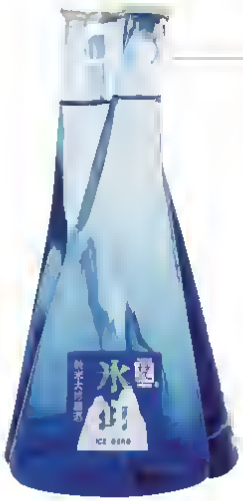
Winners Revealed

Sake & Shochu Bottle/Label Design Contest

From September through October, Chopsticks NY held a Bottle/Label Design Contest online, where readers can choose their favorite bottle/label in the following four categories, a) Sake, b) Shochu, c) Liquor and Beer, and d) All Categories Combined. Here are what voters chose.



Winner of Sake Category and All Categories Combined

BORN Hyozan "Ice Berg"

Innovative Bottle Symbolizing "Family", "Life" and "Universe"

The unconventional bottle design of BORN Hyozan "Ice Berg" dominates the two categories, sake and all categories combined. As the name implies, the Venetian blue bottle—actually three bottles attached together—is modeled after an iceberg. One voter comments, "It is certainly eye-catching and self explanatory. I think this three blue bottles twisted together is absolutely innovative, brilliant and smart." Others say, "It reminds me of Mt. Fuji", and "I like the ombre effects."

According to the brewer, Katoukichibee Shouten, the three small bottles represent "family", "life" and "universe" supporting each other. They developed this junmai daiginjo sake and its bottle in hopes of a peaceful world and bright future. Made by using the highest quality Yamadanishiki sake rice grown in the Special "A" class territory and aged for two years in the extremely low temperature of 23 degrees Fahrenheit, it boasts a pure and refreshing flavor reminiscent of an iceberg.

Katoukichibee Shouten
1-11 Yoshie Cho, Sabae-shi
Fukui 916-0001 JAPAN
TEL. +81 778 51 1507
www.born.co.jp/english.html

Winner of Shochu Category

Gokujyo Kuro no Shikon

Embodying Supreme Classic Flavor and Craftsmanship

Brown ground glass bottle, gold brushstroke characters on a dark blue washi paper label, off-white washi paper tied with a "kumihimo" Japanese braid string— Every little detail of this shochu bottle embodies the essence of traditional Japanese crafts. The voters say, "It has fancy looking packaging that reminds me of the strings tied to envelopes for gifts," "It looks so elegant," and "The writing on the label is very powerful yet its gold font is sophisticated against the dark background."

The sweet potato shochu, handcrafted by Komasa Jyozo from the Mecca of shochu, Kagoshima Prefecture, exhibits layers of supreme flavors obtained through traditional shochu making methods—distilling in wooden barrels and storing in earthenware. The classic-look package is the perfect embodiment for this "gokujyo" grand taste.

Komasa Jyozo
3309 Hioki Hyoshi-cho Hioki-shi
Kagoshima 899-3101 JAPAN
TEL. +81 99 292 3535
en.komasa.co.jp

Winner of Beer and Liquor Category

Suiyoubi no Neko (Wednesday Cat)

Cute Edge to Belgian White Ale Beer

This Belgian style beer can design won the beer and liquor category. With an adorable white cat illustration that symbolizes white ale, the design attracted majority of voters due to its cuteness. "It is perfect for a Japanese beer can, very CUTE, Japanese style design and modern at the same time", "I fell in love with this lovely beer can design at first sight", "I like the patchwork design of the cat and the gold font", "It's different and fun"—these are the comments from the voters.

Established in 1996, Yo-Ho Brewing Company is a young brewery staffed with young generation brewers. Suiyoubi no Neko features a beautifully soft and fruity flavor with minimal bitterness from hops.

Yo-Ho Brewing Company
2148 Nagakura Karuizawa-machi
Kitasaga-gun Nagano
389-0111 JAPAN
TEL. +81-267-66-1211
www.yohobrewing.com

Gourmet Sake Born from a Gourmet Town

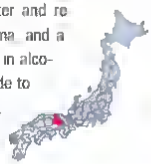
Kasumi Tsuru Co., Ltd.

Located in a town called Kasumi in the northern part of Hyogo prefecture, Kasumi Tsuru brewery was established in 1725. While smaller breweries like them in the neighborhood sold sake made from larger breweries to maintain a steady cash flow, Kasumi Tsuru insisted on selling their own brew to establish themselves as a brand even from its early existence no matter what it took.

Their belief was never to do the same things as others and that people will always follow quality. This stance has never changed through the nine generations of ownership which allowed the brewery to become one of the most reputable microbreweries in Japan, and the town of Kasumi, famous for their gourmet produce such as matsuba crab and Tajima beef (origin of kobe beef and all wagyu), as well as being a hot spring mecca with over 200 hot spring inns.

Today, Kasumi Tsuru brewery is one of the most unique breweries throughout Japan in that they specialize in the kimoto and yamahai styles, which are old fashioned methods of brewing sake, creating sake yeast 100% naturally by hand, a process that takes more than twice as long and is twice as hard to do as modern methods, yet they are able to make it available for an affordable price. This old fashioned method allows the sake to obtain a deeper flavor, full body, roundness, a refreshing quality, and mildness one can never get bored with, meant as an everyday companion. The old fashioned method also allows the sake to be enjoyed at a wide temperature range from chilled to hot due to the richness in umami.

What is available in the U.S. today is, Kasumi Tsuru's Kimoto Extra Dry, which has won first place in the International Sake Challenge's Yamahai and Kimoto Division. It is a honjozo that can be enjoyed either chilled, which enhances its richness, or hot, which makes the sake lighter and refreshing. With a gentle aroma and a solid flavor, it is slightly high in alcohol content (16%) and is made to pair well with various foods, especially the richer Western foods.



Kasumi Tsuru Co., Ltd.
600-2 Kobara, kasumi-ku, Kami-cho, Mikata-gun, Hyogo
669-0559 JAPAN
TEL. +81-796-36-0029 | www.fukuchiya.co.jp

SakeOne is Kasumi Tsuru's exclusive U.S. distributor
www.sakeone.com

3 things you should know about Kasumi Tsuru Co., Ltd.

It is an exclusively yamahai and kimoto style brewery. The old fashioned methods allow the sake yeast to develop naturally and is in sync with the brewery's policy to use all local and natural ingredients including sake rice such as Gohyakumangoku and Kitanishiki that come from contracted farmers.

The high umami content of Kasumi Tsuru's all natural sake is delicious when consumed and it may even benefit one's skin care routine. Kasumi Tsuru makes a soap containing its sake that is sold throughout the local hot springs. Consumers there believe that it is the sake in the soap which enhances the skin's complexion by increasing the flow of oxygen and circulation without the use of any chemicals.

The high umami content of Kasumi Tsuru sake is made not only to go with their local gourmet foods like matsuba crab sashimi and various forms of Tajima beef, but also with Western foods. The high umami content makes the sake that much more versatile to pair with any food and will always enhance whatever one is pairing with the sake.

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(The deadline is December 14)

The lucky winners will be notified
by the end of December

Note Not redeemable for cash. No change given for any item/service less than the value of the certificate

Dentist

$200

1 Winner

Dr. Jocelyn Tan-Chu is a dedicated and experienced dentist specializing in prosthodontics implants cosmetics and general dentistry. Professional friendly and caring staff meet your concerns. This certificate is good for one custom bleaching tray with a take home bleaching gel

Jocelyn Tan-Chu, DDS
30 Central Park South, Suite 2C (bet. 5th & 6th Aves.)
212 486-2884 / www.jocelyntanchudds.com

*Certificate can only be used for this product

This is not a coupon

Eyewear

$100

2 Winners

Facial Index exclusively carries handcrafted frames made by Kaneko Optical. Unlike most mass-produced frames each frame is created piece by piece by a single artisan from start to finish by shaping the plastic, chiseling it by hand, polishing each piece and assembling the final product

Facial Index
104 Grand St. (bet. Greene & Mercer Sts.)
646 613 1055

*Cannot be used with any other promotional offers
*Must be used before June 30th, 2015

This is not a coupon

Beauty Products

$50

16 Winners

Dr. Ci Labo is recognized throughout Japan and Asia as a skin care company that really cares about customers' specific skin care needs. They offer a variety of skincare lines for every problem area such as Brightening Solutions, Acne Care, Aging Care, etc. Holiday season gift campaigns are available

*$50 gift certificate can be used only on purchases of $150 or more on www.cilabousa.com
*Valid until January 31st, 2015

Dr. Ci Labo
www.cilabousa.com
855 777-5226

This is not a coupon

Japanese Goods

$50

8 Winners

WAZA specializes in offering the best Japanese products made by designers and manufacturers with a modern twist on the Japanese esthetic. They showcase items that use traditional Japanese artisan techniques in their latest designs. At this time they offer a set of a Kutaniyaki cup and a small plate made in collaboration with WAZA.

WAZA SHOP / SHOWROOM
107 Ave. of the Americas, 2nd Fl. (bet. W. 40th and 41st Sts.)
646 586-0224 / www.waza-japan.com

*Certificate can only be used for this product

This is not a coupon

Jewelry

$50

4 Winners

Synchronicity is a boutique by Miyuki a Japanese jewelry designer with 20 years of experience It offers a selection of clothing and jewelry that incorporates natural stones set in the designs These sophisticated and cute items are one of a kind and cannot be found anywhere else

Synchronicity
167 N 9th St Brooklyn NY 11211
718-486-3900 / www.synchronicitynyc.com

*This gift certificate can be used for necklaces and earrings only
*Must be used before March 31st 2015

This is not a coupon

Kitchenware

$50

4 Winners

Seito New York is a family run business which has been located in Queens New York since 1990 They carry Japanese knives whetstones kitchenware nice cookers and more. Many of their customers are restaurant owners as well as professional and home chefs They offer high quality products at reasonable prices

Seito New York
4126 27th St Long Island City NY 11101
718-472 5413 / www.seito-newyork.com

*Must be used before March 31st, 2015

This is not a coupon

Online Shop

$50

5 Winners

JAPANSQUARE is an online shop that sells Japanese foods specialty goods, high quality traditional crafts and more They are offering a wonderful 4-piece tea set containing a mug cafe latte sticks Uji matcha tea carefully ground with a stone mortar and a tea whisk that can be used for stirring matcha cappuccino milk tea, etc

JAPANSQUARE
www.japansquare.com

*Certificate can only be used for this product

This is not a coupon

Stationary

$50

1 Winner

An assortment of Zebra steel products at $50 value Durable stainless steel barrel writing instruments that deliver dependable writing quality Stylish designs and comfort combined to bring you a superior writing experience Zebra's steel products are available in a variety of different writing instruments to meet your different needs

Zebra Pen Corp
800-247-7170
www.zebrapen.com

*Certificate can only be used for this product.

This is not a coupon

Tablewabe

$50

4 Winners

Noritake is a traditional Japanese tableware manufacturer and marketer that has been in business in the US for over a century The company is known for its distinctive designs Innovative technology and superior quality For more details please check out the official website

Noritake
www.noritakechina.com
nsc.tab@noritake.com

*Valid until January 31st 2015
*$50 gift coupon code can be used only on www.noritakech.ne.com

This is not a coupon

Tea Shop

$50

3 Winners

Established in Kyoto 300 years ago Ippodo Tea Co offers high quality green tea Produced and blended with their original methods their tea is widely popular throughout Japan They opened their New York location in May 2013 carrying matcha powder tea leaves and tea utensils directly from Japan

IPPODO TEA New York
125 E. 39th St. (bet Lexington & Park Aves.)
212)370-0609 / www.ippodo-tea.co.jp/en

*Valid until February 28th 2015
*Valid for use only at New York location
*Exclude take-out teas

This is not a coupon

Traditional Japanese Goods

$50

2 Winners

At Kiteya you will find a selection of traditional craft work using an assortment of contemporary materials made in Japan Kiteya is giving away gift sets valued at $50 to 2 lucky entrants This gifts sets include Japanese curry rice crackers towel Japanese socks and more.

Kiteya
464 Broome St (bet Greene & Mercer Sts.)
212 219-7505 / www.kiteya.com

*Certificate can only be used for this product.
*Must be used before March 31st 2015

This is not a coupon

Karaoke

$50

8 Winners

A classy modern bi-level lounge with over 6 000 sq ft of sophisticated décor 6 private karaoke rooms are equipped with the latest music and over 50 000 video karaoke songs in Vietnam Indonesia Spanish and Japanese language folders They can accommodate private parties movie shoots and more

Maru Karaoke lounge
11 W 32nd St 3rd & 4th Fl. (bet. 5th & 6th Aves.)
212 273 3413 / marukaraokelounge.com

*Valid until January 31st, 2015

This is not a coupon

Restaurant

$50

4 Winners

Azasu is a casual izakaya located on Manhattan's Lower East Side. They serve Japanese comfort food and bar snacks—the sort of food best eaten with a drink in one hand and chopsticks in the other. Their food goes well with booze, so the drink menu overflows with frozen shochu drinks, cup sake and more.

AZASU
49 Clinton St. (bet. Stanton & Rivington Sts.)
212-777-7069 / www.azasunyc.com

*Must be used before March 31st, 2015
*Cannot be used with any other promotions or offers

This is not a coupon

Restaurant

$50

4 Winners

This restaurant offers a comfortably upscale space with an extensive selection of sake and shochu that are displayed by the bar. Descriptive menus help to choose from the many kinds of sake available and a numbered map of Japan on the wall allows patrons to match up selections from the menu with their city of origin.

sake bar SHIGURE
277 Church St. (bet. White & Franklin Sts.)
212-965-0200 / www.sakebar-shigure.com

*Must be used before March 31st, 2015

This is not a coupon

Beauty Service

$50

4 Winners

A Japanese aesthetician with experience in both Japan and the U.S., consults each customer about spots, wrinkles, acne, dry skin, to any skin problems, so you can relax and rest easy that you'll get customized service to fit you individual needs.

Nihon Day Spa
15 W. 44th St. 10th Fl. (bet. 5th & 6th Aves.)
212-575-7692

*This awful rate cannot be used with other promotions
*Valid until March 31st, 2015

This is not a bargain

Hair Salon

$50

4 Winners

At Yo-C Salon, get personalized hairstyles and hair care from skilled stylists with extensive experience in Tokyo, Paris and New York. A single stylist can do everything from cut, color to perm. Customers get the perfect look that suits their individuality while encompassing the latest trends.

Yo-C Salon
225 E. 5th St. (bet. 2nd Ave. & Cooper Sq.)
212-529-0355 / www.yo-csalon.com

*Cannot be used with any other promotions or offers
*Must be used before March 31st, 2015

This is not a bargain

Ballet School

$50

4 Winners

Founded by Japanese ballet dancer Mami Hariyama, the instructor who teaches Russian method in NY. Hariyama Ballet provides various kind of classes in English to students ranging from two years old to adults. They are now offering new classes such as ballet plus Pilates. *Ballet beauty

Hariyama Ballet
50-60 W. 39th St. 3rd Fl. (bet. 5th &6th Aves.)
347-451-1601 / www.hariyamaballet.com

*Valid until June 30th, 2015
*$50 credit for classes

This is not a coupon

Judo School

$50

4 Winners

With world class instruction by the Higashi family, KBI Judo offers you authentic traditional martial arts instruction in NYC with modern day practical applications. KBI Judo is a welcoming community of martial art enthusiasts. Their members are of all ages and come from diverse backgrounds. Kid classes are available.

KBI Judo in NYC
331 Riverside Dr. (bet. 105th & 106th Sts.)
646-628-7954 / www.judonyc.com

*$50 credit for classes
*Includes a uniform

This is not a coupon

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  (or)
- Fluent in Japanese and business level English
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(@ Mercer St.)
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facialindex@gmail.com
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&
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Mon-Fri: 10am-9pm Sat & Sun: 10am-7pm
Reservations required
Please call for details
212-575-7692
Gift Certificates are available

KAWAII in New York

By Julia Szabo

The Cutest Cookies

'Tis the season for cookies! Nothing says "happy holidays" more eloquently than flat, baked treats containing flour, eggs, sugar, and butter – the more butter, the better. Whether home-baked or store-bought, cookies are wonderful to get and to give. For a *kawaii* twist on this traditional treat, bakers are putting a Japanese spin on cookies with innovative ingredients and shapes.

Gingerbread men are a perennial seasonal favorite – but in the kawaii version, these spicy little guys are reborn as *Ninjabread Men!* Fred and Friends offers cute cookie cutters made of plastic, in three different fighting poses. Available at Chef King Kitchen Supply (1476 First Ave., at 77th St., 212-988-3380 and It'Sugar, 665 Broadway, 212-677-6181 www.itsugar.com).

Meanwhile, metal cookie cutters do double duty as elegant holiday ornaments – go ahead and hang them on your Christmas tree or wreath. Plus they come in dozens of kawaii shapes, from Christmas trees to dreidls, the traditional Chanukah spinning top (find a great selection of cute cutters at New York Cake (56 W. 22nd St. 212-675-CAKE, www.nycake.com). But no matter what shape your cookies take, you can up the kawaii quotient by stamping them with letters and/or characters. Hiragana cookie stamps let you spell out Japanese words, using your cookies to tell a cute holiday story. Find them on Amazon.com: www.amazon.com/Cookie-Stamp-Hiragana-Japanese-Alphabets/dp/B00HVVG0LE.

Here's another creative use for large-size cookie cutters: use them to make festive French toast! Simply buy an unsliced loaf of bread – an excellent choice is the white loaf by Hamada-ya, available at Mitsuwa Marketplace in Edgewater, NJ (www.mitsuwa.com) – then carefully slice the loaf lengthwise. Use big, long cookie cutters to make bread shapes, and follow your favorite French toast recipe for a sweet, cute holiday treat.

No time for creating confections? Then leave the baking to the experts at Schmackary's (362 W. 45th St., 646-801-9866, www.schmackarys.com). Two of the sweet treats on this beloved bakery's winter menu incorporate ingredients dear to Japanese palates: ryokucha and ginger. Just ask for the "Green Tea" and "Ginger Rogers" cookies. Happy Holidays!

Julia Szabo has covered culture and style for *The New York Times* and *New York Post*, and created a zodiac design column for *Traditional Home*.

Illustration by Andrea Jones

GAUFRIER (Chocolate Cookie) $9
Christmas Variety Trio $23
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McNulty's Tea & Coffee Co., Inc
109 Christopher St. (bet. Hudson & Bleecker St.)
New York, NY 10014
www.mcnultys.com / TEL. 212-242-5351

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Coupon available at **www.chopsticksny.com**

★ Chopsticks NY available to pick up

FASHION

Upper West — Bit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415
Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212 737 5545
Clothing

Upper East — Seigo Accessories
1242 Madison Ave (bet. 88th & 90th St.)
212-534-6275
Accessories

Upper East — SEIGO NECKWEAR
1244 Madison Ave. (bet. 89th & 90th St.)
212-987-0131
Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.)
877-4UR-4756
Clothing

Midtown West — UNIQLO
666 5th Ave. (at 53rd St.)
877-4UR-4756
Clothing

Midtown East — Miki House
1000 3rd Ave (at Bloomingdale's)
--
Clothing

Midtown East — Zero Halliburton
300 Madison Ave. (at 42nd St.)
646-040-9700
Accessories

Gramercy — Bradelis New York*
66 Madison Ave. (bet. 27th & 28th St.)
212-563-2223
Lingerie

West Village — Yamak
321 1/2 Bleecker St. (bet.Christopher & Grove)
212-807-6100
Clothing

East Village — Patricia Field*
306 Bowery (bet. Huston & Bleecker St.)
212-966-4066
Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443
Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212-473-0724
Clothing

Tribeca — Bit'z Kids Tribeca
275 Greenwich St. (bet. Murray & Warren St.)
212-571-0003
Clothing

Tribeca — Mike Iantorno
83 Reade St. 2 Fl. (bet. 8th & 9th Ave.)
212-964-7777

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431
Accessories

Soho — Bradelis New York*
211 Elizabeth St. (bet. Prince & Spring St.)
212-941-9429
Lingerie

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-613-1055
Eyewear

Soho — Keon's Closet
71 W. Houston St. (Wooster St. & W. Broadway)
212-387-7788

Queens — Bradelis New York*
135-20 38th Ave #HL 218 Flushing, NY 11354
718-353-1345
Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack, NJ 07601
Clothing

New Jersey — UNIQLO
1 Garden State Plz. Paramus, NJ 07652
877-4UR-4756
Clothing

J-POP CULTURE

Upper East — Ebisu Gift Shop

A Japanese character goods store opened its doors in NYC. The store carries over 300 items of stuffed toys, lunch boxes, key chains and stationery that feature popular characters like Hello Kitty and Totoro. Free gift wrapping service available.

351 62nd St. (bet. 1st & 2nd Ave.)
646-287-7162 www.ebisugift.com
Character goods

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.)
212-685-1410
Book

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700
Book

Midtown West — Midorigki USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-827-0502
Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212-302-8192
Manga

Midtown East — JHU Comic Books*
32 E. 32nd St. (bet. Park & Madison Ave.)
212-216-7066
Manga

Midtown East — Midtown Comics*
459 Lexington Ave. (at 45th St.)
212 302-8192
Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212-460-5322
Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0956
Anime

West Village — AC Gears
68 E. 8th St. (bet. Broadway & University Pl.)
212-260-2216
J Goods

East Village — Seemse Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-505-3040
Video Rental

East Village — Toy Tokyo*
91 2nd Ave. (bet. 5th & 6th St.)
212-673-5424
Toy

East Village — Video Games New York*
202 E. 9th St. (at 3rd Ave.)
212-539-1039
J Goods

Lower Mhn — oo35mm

oo35mm is a cosmetic boutique with the latest beauty trends, unique innovative products, knickknacks and more. Focused on curating the latest Japanese and Korean skincare, including SOE, Blithermist, Curel, Intensive, Rihtol, Jinyi Cosmetics and Sana.

61 Mott St. 2Fl. (bet. Canal & Bayard St.)
718-496-0103 www.oo35mm.com
J Goods

Soho — Seemse Mart, Soho
494 Broome St. (W. Broadway & Wooster St.)
212-213-0033
Video Rental

Brooklyn — Zakka Corp*
155 Plymouth St. (bet. Jay & Pearl St.)
718-801-8037
Book

Queens — Anime Castle*
35-32 Union St. Flushing, NY 11354
347-435-1296
Anime

New Jersey — Gundam Planet*
544 10th St. Palisades Park, NJ 07650
201 944-5305
Toy

TRADITIONAL

Midtown East — Minamoto Kitchoan*
509 Madison Ave. (bet. 52nd & 53rd St.)
212-413-3747
Confectionery

Chelsea — KYOTOYA*
29 W. 19th St. (bet. 5th & 6th Ave.)
212-414-0720
General

East Village — Makori
87 3rd Ave. (bet. 12th & 13th St.)
212-505-5588
Antique/General

Soho — Kimono House
131 Thompson St. (bet. Prince & Houston)
212 505-0232
Kimono

KITEYA SOHO*

Kiteya means "please visit us" in the Kyoto dialect of Japanese. We offer a variety of products such as wrought iron decorations, kids clothing, washi paper and many more. Enjoy our line of handbags and scarves made from traditional Yuzen dyed kimono cloth available.

454 Broome St. (bet. Mercer & Greene St.)
212 219-7505 www.kiteya.com
General

New Jersey — Mars New York
505 River Rd. Edgewater, NJ 07020
201 945-1134
General

Japan — Japan Square
www.japansquare.com
General

Online — J-Life International, Inc.

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GALLERY

Midtown East — Roele Gallery*
425 Madison Ave. (at 49th St.)
212-486-0188
Gallery

Chelsea — NYCoo Gallery
1133 Broadway #325 (bet. 25th & 26th St.)
212-810-1145
Gallery

Chelsea — Oetsh Gallery
521 W. 26th St. (bet. 10th & 11th Ave.)
212-695-1035
Gallery

Lower Mhn — gallery onetwentyeight
128 Rivington St. (bet. Norfolk & Essex St.)
212-674-0244
Gallery

Queens — Gallery Gen
47-05 36th St. Long Island City, NY 11101
718-392-9717
Gallery

OTHER

Midtown West — Toko Shoji N.Y.*
930 5th Ave. (bet. 36th & 37th St.)
212-486-7465
Jewelry Supply

Midtown East — Ippodo Tea
125 E. 39th St. (bet. Lex & Park Ave.)
212-370-0928
Other Goods

Lower Mhn — The Meadano's Tea Room
21 Howard St. #201 (Lafayette & Broadway)
917 757-4081
Other Goods

Tribeca — Kanlo Gourmet Tea*
5 Harrison St. (bet. Hudson & Greenwich Ave.)
212-581-5466
Other Goods

Queens — Queens Crossing Mall*
135-17 39th Ave. Flushing, NY 11354
718-888-1234

New Jersey — Nippon Auto Leasing
2050 Center Ave. Suite 575 Fort Lee, NJ 07024
201-800-8000
Other Goods

Online — IKI Japan
www.k-japan.com
650-588-5764
Other Goods

Online — LUPICIA Fresh Tea
www.lupicia-usa.com
888-574-4832
Other Goods

HOUSEHOLD GOODS

Upper East — Sure Japanese Pottery*
950 Lexington Ave. (bet. 69th & 70th St.)
212-772-3243

Midtown East — Japanese Culinary Center
711 3rd Ave. (at 45th St.)
212-681-3333

Tribeca — Korin*
57 Warren St. (bet. Church St. & W. Broadway)
212 587-7021

Queens — Seito Trading
www.seito-newyork.com
718-472-5413

New Jersey — Kitchenware Central*

The store carries over 400 kitchen tools plus famous brands of small appliances such as grills, induction/rad ant cook tops, rice cookers, hot water heaters, ceramic knives, etc. Small appliances will have up to 20% off and kitchen items will be up to 10% off.

1535 Lemoine Ave. Fort Lee, NJ 07024
201-886-0003
Kitchenware

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Izakaya Dish at Home

During the holidays, you might have opportunities to cook Japanese cuisine for home parties. Here is great help from Japanese cooking instructor and food consultant, Misako Sassa. She introduces simple izakaya dishes for pairing with sake, shochu and beer.

Oil Sardine Served with "Mizore"-style Daikon Radish

"Mizore" means sleet in Japanese. Grated daikon radish looks like sleet, and is often used for giving a wintry impression in Japanese cooking. The pungent flavor of daikon radish neutralizes the smell of sardine while adding a Japanese touch to it.

(Ingredients: Serves 2)
- 1 canned oil sardine
- 1/2 cup grated daikon radish
- 1/2 cucumber
- Scallion, grated ginger to garnish
- Soy sauce, lemon (or lime) to season

(Directions)
1. Mince scallion and cucumber
2. Grate daikon radish and squeeze out excess water
3. Mix minced scallion and cucumber into grated daikon
4. Remove excess oil from sardine fillets and plate them
5. Place (3) on the side and top with grated ginger
6. Drizzle soy sauce and lemon (or lime) over

Enoki Mushroom Peperoncino

Shichimi togarashi pepper is a Japanese staple of powdered red pepper blended with various spices and herbs. It has a mild and complex heat, giving this peperoncino style dish a Japanese twist.

(Ingredients: Serves 2)
- 1 package enoki mushrooms
- 1 1/2 tbsp olive oil
- 1 clove garlic
- Soy sauce, shichimi togarashi pepper, black pepper to season
- Shiso leaves or scallion to garnish

(Directions)
1. Place sliced garlic and olive oil in a pan. Turn on the heat and sauté at low heat.
2. Once you see bubbles around garlic, add enoki mushrooms and sauté.
3. Once enoki mushrooms are done, add soy sauce, shichimi and black peppers.
4. Plate it and garnish with julienned shiso leaves or minced scallions.

Gyoza Skin Pizza with "Sakura-ebi" Shrimp

You can buy dried "sakura-ebi" shrimp at a Japanese grocery store. It's a common ingredient used as a topping for okonomiyaki pancake, tempura and udon noodles. It can add a nice seafood flavor to this mini size instant pizza.

(Ingredients: Serves 2)
- 30 "sakura-ebi" shrimp
- 6 sheets gyoza skin
- Mozzarella cheese as much as you like
- Mayonnaise to taste
- Black pepper to taste
- Scallions to garnish

(Directions)
1. Heat oven to 450 degrees Fahrenheit.
2. Place gyoza skins on foil and spread mayonnaise on them.
3. Place sakura-ebi shrimp, Mozzarella and minced scallions on the gyoza skins.
4. Bake 3-5 minutes in the oven.
5. Sprinkle on black pepper.

Recipes courtesy of Misako Sassa. Website: Japaneseculinarystudionyc.com. Cooking video: ny1page.com

SUN RISE MART
Japanese Specialty Market
EAST VILLAGE
4 Stuyvesant St
(212) 598-3040
MIDTOWN EAST
12 East 41st St
(646) 366-9200
SOHO
494 Broome St
(212) 219-0033
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Greenwich Village
498 Avenue of Americas
(bet. 12th & 13th St.)
212-645-0237
Midtown West
36 W. 56th St
(bet. 5th & 6th Ave.)
212-707-8525
Midtown East
129 E 47th St.
(bet Lex & 3rd Ave.)
212-755-7380
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dainobu 10%OFF SPECIAL COUPON *Bring this coupon to redeem (Exp. January 31st) *Up to 2 items, excludes sales items

Grocery & Saka Guide

The following is a list of stores where you can buy Japanese food and liquor.

© Coupon available at www.chopsticksny.com
* Chopsticks NY available to pick up

GROCERY

M2M B'way & 114th — Japanese
2835 Broadway (bet. 114th & 115th St.) 212-280-4600

Donobu Midtown West* — Japanese
36 W. 56th St. (bet. 5th & 6th Ave.) 212-707-4525

Donobu Midtown East* — Japanese
121 E. 47th St. (bet. 3rd & Lexington Ave.) 212-759-7380

Katagiri & Co Inc* — Japanese
224 E. 59th St. (bet. 2nd & 3rd Ave.) 212-755-3566

Sunrise Mart Midtown* — Japanese
12 E. 41st St. (bet. 5th & Madison Ave.) 646-380-8280

TDMIYA* — Japanese
239 E. 53rd St. (bet. 2nd & 3rd Ave.) 212-510-7311

H Mart Hoe Ah Reum — Korean
25 W. 32nd St. (bet. 5th Ave. & Broadway) 212-695-3283

Woorijip — Korean
12 W. 32nd St. (bet. 5th Ave. & Broadway) 212-244-1115

Donobu Greenwich Village* — Japanese
498 6th Ave. (bet. 12th & 13th St.) 212-645-0237

Japoo Premium Beef — Other
57 Great Jones St. (bet. Bowery & Lafayette) 212 260-2333

M2M E. Village* — Japanese
55 3rd Ave. (bet. 10th & 11th St.) 212-853-2966

Sunrise Mart Astor Pl.* — Japanese
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) 212-598-3040

Umami Shoppu* — Japanese
513 8th Ave. New York, NY 10011 212-229-9911

Ni Japanese Delicacies — Japanese
120 Essex St. (bet. Rivington & Delancey St.) 646-675-4324

Rosetta Wines * — Other
40 Exchange Place (bet. William & Broad St.) 212 361-0090

Tokyo Mart* — Japanese
61 Mulberry St. (bet. Bayard & Canal St.) 212 962 5922

Pearl River Mart* — Chinese
477 Broadway 2 Fl. (bet. Grand & Broome St.) 212-431-0002

Sunrise Mart SoHo* — Japanese
464 Broome St. (bet. Wooster St. & W. Broadway) 212-213-0033

Midoriya* — Japanese
187 N9th St. Brooklyn, NY 11211 718-599-4690

Family Market* — Japanese
29-15 Broadway Astoria, NY 11106 718-956-7925

H & Y Marketplace — Korean
150-51 Northern Blvd. Flushing, NY 11354 718-461-1911

H Mart Northern 156 — Korean
156-40 Northern Blvd. Flushing, NY 11354 718-888-0005

H Mart Northern Blvd. — Korean
141-40 Northern Blvd. Flushing, NY 11354 718-358-0700

H Mart Union — Korean
20-02 Union St. Flushing, NY 11354 718-445-5858

H Mart Williston Park* — Korean
400 Hillside Ave. Williston Park, NY 11596 516-739-0270

H Mart Woodside — Korean
59-13 Woodside Ave. Flushing, NY 11377 718-446-0755

Sakura-ya* — Japanese
73-05 Austin St. Forest Hills, NY 11375 718-268-7288

Tanyo foods* — Japanese
45-01 44th St. Sunnyside, NY 11104 718-392-2233

H & Y Marketplace — Korean
478 Planview Rd. Hicksville, NY 11801 516-935-4041

H Mart Great Neck* — Korean
436 Great Neck Rd. Great Neck, NY 11021 516-482-3113

Nara Japanese Foods* — Japanese
168A Main St. Port Washington, NY 11050 516-883-1836

Shin Nippon Do* — Japanese
63 Maneola Ave. Roslyn Heights, NY 11577 516-625-1614

DAIDO — Japanese
522 Mamaroneck Ave. White Plains, NY 10605 914-948-0735

Fuji Mart Scarsdale* — Japanese
516 White Plains Rd. Scarsdale, NY 10583 914-472-1466

H Mart Hartsdale* — Korean
371 North Central Ave. Hartsdale, NY 10530 914-448-8881

Kam See Foods* — Korean
22 Barker Ave. White Plains, NY 10601 914-428-4500

NIJIYA Market* — Japanese
18 N. Central Ave. Hartsdale, NY 10530 914-345-2179

Oishiebo* — Japanese
283 Halstead Ave. Harrison, NY 10528 914-835-4360

Asian Market* — Chinese
81 Colvin Ave. Albany, NY 12203 518-458-8181

Feeling fine* — Japanese
3716 Park Ave. Weehawken, NJ 07086 201 713-9995

midoriya
japanese mini market
New Japanese Convenience Store in Williamsburg
open 7 days 10am~11pm
Just a two minute walk from L Bedford Ave subway station
167 N9th Street Brooklyn NY 11211 Tel 718 599 4690

◆ Write reviews about your favorite sake, shochu and Japanese beer
◆ Search sake by keyword
◆ Browse a sake event listing
www.sake-guide.com

KATAGIRI JAPANESE GROCERY STORE HAS HAD A GRAND REOPENING!

Japan Premium Beef
Supreme U.S. Kobe beef can be purchased by the weight. Every 29th day of the month **get 10% off** for meat day.

Hamada-ya Bakery
Breads and pastries from a highly acclaimed Japanese bakery Hamada-ya will be available. Their Japanese style breads, fruit Danishes and sandwiches are especially popular.

What's New?

Deli Section
A wide array of ready-to-eat home cooked Japanese food will be available for purchase by the weight.

Seafood Section
Seafood section will carry fresh fish delivered daily from the market.

Sushi Section
Take sushi to go. Sushi will be prepared right on the premise using fresh fish.

KATAGIRI JAPANESE GROCERY
224 E. 59th Street (Bet. 2nd & 3rd Aves.)
212-755-3566 www.katagiri.com
Open 7 days 10am-8pm

H & Y Marketplace
1 Remsen Pl Ridgefield NJ 07657 — Korean
201-943-7400

H & Y Marketplace
433 S Washington Ave Bergenfield NJ 07621 — Korean
201-384-8288

H Mart Cherry Hill
1720 Marlton Pike E Cherry Hill NJ 08003 — Korean
856-489-4611

H Mart Englewood
25 Lafayette Ave Englewood NJ 07631 — Korean
201-871-8822

H Mart Little Ferry
260 Bergen Tpke Little Ferry NJ 07643 — Korean
201-814-0400

H Mart Ridgefield
321 Broad Ave Ridgefield NJ 07657 — Korean
201-943-8900

Haa Nam Chain*
1475 Bergen Blvd., Fort Lee NJ 07024 — Korean

J MART
44 Chestnut St Ridgewood NJ 07450 — Japanese
201-857-5738

Mitsawa Marketplace*
595 River Rd Edgewater NJ 07020 — Japanese
201-941-3113

Ridgewood Fisheries
30 Prospect St Ridgewood, NJ 07450 — Japanese
201-670-0982

Fuji Mart Connecticut*
1212 Putnam Ave Old Greenwich CT 06878 — Japanese
203-637-2107

Millina Asian Market
15 Orange St New Haven CT 06510 — Other
203-782-1234

Maido*
35 N Narberth Ave Narberth PA 19072 — Japanese
610-747-0557

Tokyo Japanese Store
5656 Ellsworth Ave Pittsburgh PA 15232 — Japanese
412-661-3777

SAKE

Gotham Wines & Liquors*
2617 Broadway (bet. 93rd & 94th St.) — Sake/Shochu
212-932-0990

Nancy Wine's
313 Columbus Ave (bet. 74th & 75th St.) — Sake/Shochu
212-877-4040

Garnet Wine & Liquors*
529 Lexington Ave (at 50th St.) — Sake/Shochu
212-772-3211

Mister Wright*
1583 3rd Ave (bet. 89th & 90th St.) — Sake/Shochu
212-722-4564

Ambassador Wine & Spirits*
1020 2nd Ave (at 54th St.) — Sake/Shochu
212-421-5078

Beekman Liquors
500 Lexington Ave (bet.47th & 48th St.) — Sake
212-753-5857

Landmark Wine*
157 W 23rd St. (bet. 6th & 7th Ave.) — Sake/Shochu
212 242 2323

MJK liquor
161 3rd Ave (bet 15th & 16th St.) — Sake/Shochu
212-475-9168

Union Square Wine & Spirits*
140 4th Ave. (at 13th St.) — Sake/Shochu
212-675-8100

Astor Wines & Spirits
399 Lafayette St (at 4th St.) — Sake/Shochu
212-674-7500

SAKAYA*
324 E 9th St (bet. 1st & 2nd Ave.) — Sake/Shochu
212-505-7253

St. Marks Wine and Liquor*
111 St. Marks Place (bet. 2nd & 3rd Ave.) — Sake/Shochu
212-529-9463

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) — Sake/Shochu
212-982-7770

East Village Wine
103 Stanton St. (bet. Attorney & Clinton St.) — Sake
212-358-7700

New York Wine Exchange
9 Broadway (bet. Battery Pl. & Morris St.) — Sake/Shochu
212-422-2222

Rosetta Wines*
40 Exchange Place (bet William & Broad St.) — Sake
212-351-0030

Granyette Wine*
151 Grand St (bet. Crosby & Lafayette St.) — Sake/Shochu
212-925-1237

Smith and Vine
288 Smith St. (bet. Sackett & Degraw St.) — Sake
718-243-2864

Allendale Wine & Liquors
101 W Allendale Ave Allendale NJ 07401 — Sake/Shochu
201-327-7965

Delite Saper Market
420 Washington St. Hoboken NJ 07030 — Sake/Shochu
201-420-7800

Quick Stop Wine & Liquor
83 Godwin Ave Ridgewood NJ 07450 — Sake
201-447-5015

JAPANESE WHOLESALER

Central Baeku U S A., Ltd.
56-30 46th St Maspeth NY 11378 — Food
718-729-0606

Dalei Trading Co., Inc.*
14-50 128th St. College Point NY 11356 — Food/Sake
718-539-8100

Paleewoag Trading
62-04 34th Ave Woodside, NY 11377 — Sake
718-507-9620

JFC International Inc.*
55 Wildcat Way Linden NJ 07036 — Food/Sake
908-525-8400

Nishimoto Trading Co., Ltd.*
602 Washington Ave Carlstadt, NJ 07072 — Food/Sake
201-804-1600

NY Mutual Trading Co. Ltd.*
25 Knickerbocker Rd Moonachie NJ 07074 — Food/Sake
201 933-9555

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 — Sake
973-835-8585

HOW DO YOU USE HONTSUYU?

Kikkoman Hon Tsuyu is a multipurpose soup & sauce base for use in tempura dipping sauce, broth for noodles and dipping sauce for noodles. Made from Kikkoman soy sauce blended with four types of katsuobushi (bonito flakes) and kelp to add satisfying umami. Mild yet full-bodied sweetness comes from selected brown sugar.

kikkoman
seasoning your life
www.kikkomanusa.com

VEGETABLE ODEN

[INGREDIENTS] (serves 6)

- ☐ 1/2 daikon radish, peeled and cut
- ☐ 1 Japanese yam, cut into pieces
- ☐ 1 konnyaku, cut into pieces
- ☐ 4 small potatoes, peeled
- ☐ 4 eggs, hard boiled and peeled
- ☐ 1/2 broccoli, cut into pieces with stems attached
- ☐ 6 deep fried burdock pancakes
- ☐ 2 fish cake, cut diagonally
- ☐ 6 deep fried fish balls, skewered
- ☐ 12 ginkgo nuts in water, skewered
- ☐ 4 knotted kelps, soaked in water until softened
- ☐ 2 grilled chikuwa, cut into pieces
- ☐ Japanese mustard paste as needed
- ☐ 1 bunch mitsuba, boiled and tied into bunches

<A>
- ☐ 8 5oz KIKKOMAN HONTSUYU
- ☐ 70oz water

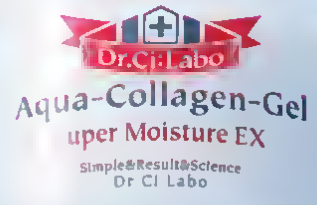
(All items are available at Japanese grocery stores)

[INSTRUCTIONS]

Lightly boil the daikon, konnyaku, deep fried burdock pancakes, deep fried fish balls and chikuwa in water. Combine <A> In a large pot and add the ingredients by the order of cooking time. Slowly simmer for an hour. When the ingredients are cooked, add mitsuba and broccoli. Serve with nerikarashi as a condiment.

Black Friday / Cyber Monday SPECIAL!

ALL ITEMS 10% OFF



Nov. 27th - Dec. 1st

Coupon Code : UF83Y

Limited Time Special offer starts

*This coupon does not apply to "Sample Set".
*Cannot be combined with any other coupon.
*Coupon code shown above is only valid for a limited time.
*Gift with purchase will be added to your order with total applicable amount after using coupon.

Dr.Ci:Labo

www.cilabousa.com/account

To sign up, access our official website

Attentive Hair Services from Tokyo

Beauty Interview: Rieko of Yo-C Salon

What do you most value in your work as a hair stylist?

Beyond advocating the natural health and beauty of the hair with deep conditioning and precise, long-lasting cuts, I find fundamental value in nurturing my relationship with each of my clients. Although listening and conversing are key aspects of the job, I find that I can intuitively cut, color and style toward a client's desired look when there is an unspoken comfort and understanding between us.

Does your multi-cultural, diversified training enhance your work?

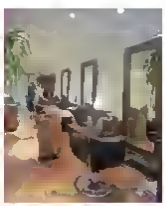
The Creative Director and owner of the salon Yoshi(hide) takes pride in our salon's methodology of integrating the best practices of both Japan's trendiest hair salons in Aoyama in Tokyo and New York City's competitive, fast paced beauty destinations. I have many regulars who come for the head pressure point massage during their shampoo. Our clients love our green tea, too.

Any under the radar services that in-the-know clients get?

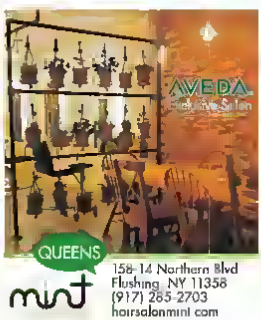
The Japanese hair products we use during our services are also more gentle on the hair and scalp. We offer a lovely mix of high tech, high design Japanese and American products, too.

Yoshi has mastered a unique and highly technical style of integrating sun-kissed highlights with an elegant ombre finish using a combination of Balayage and Ombre coloring styles. It takes 3+ hours and is a very meticulous process but the result is a gorgeous look that is rare.

Senior Stylist, Rieko's masterful work results in a style that looks effortless and naturally gorgeous for a longer tone frame.



Yo-C Salon
225 E. 5th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-529-0355
www.yo-csalon.com



Shinji 5th Ave
by a highly experienced Japanese Stylist
Hair Cut reg $60 → $40
(Shampoo & blow-dry included)
Japanese Straightening & Treatment
reg $350 → $150 & up
123 5th Ave. 2nd Fl (bet. 19th & 20th St.)
Call or Email for an appointment
347 580-0606
ShinjiNy1013@gmail.com
Tue-Sat 10am-8pm Sun 11am-6pm

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo, elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality
YO-C
SALON
Cut + Perm or
Color + Three Steps Treatment
$200
(REG $250)
Valid thru Dec 31st
225 East 5th Street
New York, NY 10003
212-529-0355
info@yo-csalon.com
www.yo-csalon.com

Beauty Guide

Indicated prices are basic haircut price for hair salons and recommended treatment price for spas

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshu Coupa III
2101 Broadway (at 105th St.) $40-
212-663-0460

Upper West — K's Salon
162 W 89th St. (bet. Amsterdam & Columbus Ave.) $77
212-532-8531

Upper East — Giovaaai-Sacchi
1364 Lexington Ave (bet. 90th & 91st St.) $50-
212-360-5557

Upper East — Michi*
208 E 60th St (bet. 2nd & 3rd Ave.) $50-
212 752 3228

Upper East — Tokuyama Salon*

With experience in the magazines fashion shoots Tokuyama's stylists bring out glamour and beauty suited to each customer. A glamorous makeover can be done in one visit. The salon's interior gives a sense of serenity with its antique decoration
230 E 53rd St (bet. 2nd & 3rd Ave.) $60-
646-866-6565 www.tokuyamasalon.com

Upper East — Tomoko Shima Hair Salon*
171 E 82nd St (bet. Lexington & 3rd Ave.) $60-
212-722-8328

Midtown West — Midama Salon-Gallery
545 8th Ave (bet. 37th & 38th St.) $100-
917-438-2957

Midtown West — Mitzu Hair & Make-up
57 W 57th St. #1204 (at 6th Ave.) $135-
212-575-5380

Midtown East — Eju Salon
601 Madison Ave. 6 Fl (bet. 57th & 58th St.) $125-
212-230-3454

Midtown East — Hair Mates Midtown*
114 E 40th St (bet. Lexington & Park Ave.) $55-
212-381-2130

Midtown East — Hazuki Hair
328 E 53rd St (bet. 1st & 2nd Ave.) $30-
212-755-2823

Midtown East — HEARTS New York Salon*
40 E 58th St (bet. Park & Madison) $70-
212-910-1500

Midtown East — Hisaka Salon*
233 E 50th St (bet. 2nd & 3rd Ave.) $90-
212 754-7640

Midtown East — Mingin Salon New York
141 E 55th St (bet. Lexington & 3rd. Ave.) $60-
212-759-2337

Midtown East — Momotaro*
22 E 49th St. 2 Fl (bet. Madison & 5th Ave.) $70-
212 758-2332

Midtown East — Salon Ishu
70 E 55th St. (bet. Park & Madison Ave.) $87
212-980-4744

Midtown East — Salon Kinya
8 E 41st St. 2 Fl (bet.5th & Madison Ave.) $65-
212-576-1117

Midtown East — RH Plus Salon*
RH+
Try the newest perm technologies from Japan: the Digital Hot Waver and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminance which smoothes hair effectively
405 3rd Ave. 2 Fl (bet. 49th & 50th St.) $50-
212-644-8058 www.rhplusny.com

Midtown East — Salon Wave
1025 2nd Ave. (at 54th St.) $50-
212 355-7393

Midtown East — T-Gardaas New York
328 E 58th St. (bet. 1st & 2nd Aves.) $70-
212 355-0105

Midtown East — VARTALI SALON
48 East 57th St (bet. Park & Madison Ave.) $35-
212-935-4540

Chelsea — Cowlicks Japaa*
Cowlicks offers a full range of services: styling, color, condition ing treatments, perms, Japanese hair straighten ing and Shiatsu S[illegible] H[illegible] volume off-set your hectic day with relaxing bodywork done in a mellow environment
137 W 14th St. (bet. 6th & 7th Ave.) $57-
212-367-2123 cowlickysnpan.com

Chelsea — Curvy Lashes & Hair
123 5th Ave. 2nd Fl (bet. 15th & 20th St.) $45-
347-823-2683

Chelsea — Hair Matas Union Square
23 E 17th St. (bet. Broadway & 5th Ave.) $50-
646-502-4750

Chelsea — Hisako Salon*
183 7th Ave (bet. 20th & 21st St.) $55-
212 691-2233

Chelsea — Hoshu Coupa I
259 W 19th St. (bet. 7th & 8th Ave.) $50-
212 255-0770

Chelsea — KIWA Salon*
234 W 27th St. (bet. 7th & 8th Ave.) $55-
212-620-3848

Chelsea — Ranko's Hair & Makeup
256 W 15th St. (bet.7th & 8th Ave.) $50-
646-221-6317

Chelsea — Tomoko Shima Hair Salon*
235 W 14th St. (bet. 7th & 8th Ave.) $55-
646-430-5277

Gramercy — Hayato Beside Salon & Academy
125 E. 23rd St., (bet. Park & Lexington Ave.) 3FL $35-
646-502-9824

Gramercy — Warren-Tricomi
WARREN·TRICOMI
Warren Tricomi opened its Flatiron locat on last September and a veteran Japanese stylist Ke who is brilliant at creating elegant and sexy long ha styles is offering a spec al promotion until 3/31. When you make a reservation with Ke a haircut with [illegible] $80 (reg. $160) with a free Nano Amino Treatment ($40 value). The Nano Amino Treatment keeps damaged hair exposed to strong ultraviolet rays healthy
125 5th Ave. (bet. 19th & 20th St.) 2nd Fl $180-
212-202-7858 www.warrentricomi.com

Gramercy — Hayato New York*
125 E. 23rd St. 2 Fl. (bet. Lexington & Park Ave.) $70-
212-473-7373

Gramercy — Kan Shigamatsu
123 5th Ave. 2Fl (bet. 19th & 20th St.) $80-
646-234-1134

Gramercy — Shinji 5th Ave Salon
123 5th Ave. 2Fl (bet. 19th & 20th St.) $30-
347 590-0807

West Village — Hair Modu
47th 5th Ave (bet. 11th & 12th St.) $50-
646-391-3124

West Village — SEI-TOMOKO W4
142 W 4th St (Washington Sq. Pk. & 6th Ave) $40-
212-477 5475

West Village — YUI SALON*
323 W. 11th St (bet. Greenwich & Washington) $70-
212-647-8003

East Village — Diala*
143 Ave A (bet. 9th & 10th St.) $50-
212 777 5252

East Village — Hair Mates Downtown*
13 3rd Ave (bet. 7th & St. Marks Pl.) $45-
212 777-4612

East Village — Hoshi Coupe II
214 E. 5th St (bet. 2nd & 3rd Ave.) $45-
212-505-0363

East Village — I Salon*
77 E 10th St (bet. 3rd & 4th Ave.) $45-
212-505-0637

YUNI BEAUTY SPA
Nail salon owned by a prestigious nail school in Tokyo. Highly experienced Japanese nail experts using over 400 colors of high quality nail gel imported directly from Japan.
•Calgel
•Bio-sculpture Gel
•Japanese gel art
•Manicure
•Pedicure
•Nail Extensions
20 E. 56th St. (bet. Madison & Park Ave)
MON-FRI:11am-9pm SUN:11am-8pm
www.beauty-ny.com
212-702-9660

Winter Special Campaign
Gel Pedicure (includes soak)
reg.$65 → $50
Marble Gel Nails
(One color and a marble design on four nails)
reg.$66 → $50
No Dry Time
*Mention this promotion when making an appt
*Valid until 12/31/2014
W nails
1059 2nd Ave (bet 55th & 56th Sts), New York, NY 10022
T 212-355-3030 www.wnailsny.com Closed on Mondays

East Village **K2 Salon***
219 E 10th St (bet. 1st & 2nd Ave.) $65-
212-260-6188

East Village **Kiyora Salon***
15 E 12th St. 2 Fl (5th Ave. & University Pl.) $80-
212-414-4406

East Village **Patricia Field***
306 Bowery (bet. Huston & Rhinelander St.) $60-
212-966-4066

East Village **Pirka Salon***
233 E 4th St. (bet. Ave. A & B) $60-
212-473-6208

East Village **Q Hair***
19 Rhinelander St. (bet. Bowery & Lafayette St.) $65-
212-614-8729

East Village **REBIRTH***

The new Japanese beauty salon in the East Village employs veteran Japanese stylists whose work has been featured in fash on shows and magazines. Experience free treatments and gracious customer service the Japanese way

304 E 5th St. (bet. Ave. B & C) $60-
212 777 1742 www.reb rthny.com

East Village **SALON VIJIN***
22 East 1st St (bet. Bowery & 2nd Ave.) $90-
212-254-0564

East Village **SEI-TOMOKO 02**
126 E 4th St. (bet. 1st & 2nd Ave.) $40-
212-473-3320

East Village **SEI-TOMOKO E13**
240 E 13th St. (bet. 2nd & 3 d Ave.) $40-
212-533-6113

East Village **Shizen**
627 E 8th St. (bet. Ave. B & C) $75-
212 777 2128

East Village **Takamichi Hair***
243 Bowery St. (bet. Houston & Stanton St.) $120-
212-420-7575

East Village **Takuyama Salon**
627 E 6th St. (bet. Ave. B & C) $90-
212-260-7607

East Village **Trois Peignes***
150 2nd Ave. (bet. 9th & 10th St.) $35-
212-388-9342

East Village **Ueda Salon***
405 E 9th St. (bet. Ave. A & 1 t Ave.) $65-
212-505-7773

East Village **Yo-C Salon***

The owner stylist Yoshi ohiara funky & edgy styles of Tokyo elegance of Paris and aggressiveness of NY styles and highlights ind v dual customer's personality. A comb nat on of Japanese Stra ght Perm and cut is $300 & up Student discount ava lable

225 E. 5th St. (bet. 2nd & 3rd Ave.) $75-
212-529-0355 www.yo-csalon.com

Lower Mhn **Cocoro Salon**
122 Ludlow St. (bet. R v ngton & Delancey St.) $65-
212-226-8256

Lowar Mhn **Kasako Salon**
91 Clinton St. (bet. Rivington & Delancey St.) $40-
212-253-3811

Soho **Lotus Salon Prince St.**
7 Prince St. (bet. Bowery & Elizabeth St.) $60-
212-219-3233

Brooklyn **Cocoro Salon***
124 N 6th St (bet. 6th & 7th St.) $60-
718-782-1188

Brooklyn **Commune Salon & Gift***
131 Grand St. (bet. Driggs & Bedford Ave.) $50-
718-384-7412

Long Island **LI Wave**

LI Wave s a cozy hair salon staffed w th experienced styl sts tra ned in Japan and New York LI wave prov des fine cut for men ($30-) and woman ($40) Japanese Super Straight Perm ($200-) as well as other services 20% discount for Chopsticks NY readers

15 Haven Ave 2Fl Port Washington, NY 11050 $40
516-883-3048 www.liwavesalon.com

Westchester **Hair Studio NAKA***
247 Halstead Ave Harrison, NY 10528 $75-
914-835-0045

Westchester **Hiro's Hair Salon***
250 Railroad Ave Greenwich CT 06830 $35-
203-769-1620

Westchester **Momotaro***
7 Spencer Pl 2 Fl Scarsdale, NY 10583 $90-
914-472-6877

New Jersey **Akaae Salon***
2024 Center Ave Fort Lee, NJ 07024 $40-
201-461-9614

New Jersey **Katsuko Salon***
2039 Lemoine Ave Fort Lee, NJ 07024 $50-
201-585-9595

New Jersey **Michi Beauty Salon**
585 River Rd Edgewater, NJ 07020 $50-
201-941-1005

New Jersey **Salon Oasis***
170 Main St Fort Lee, NJ 07024 $50-
201-242-0554

New Jersey **Tosh Hair Suprema***
1550 Lemoine Ave Fort Lee, NJ 07024 $45-
201-461-9037

SPA

Upper West **Salon de Tokyo***
200 W 57th St. #1301 (bet. 7th Ave & Broadway) $70-
212 757-2187

Midtown West **Nihon Day Spa**
15 W.44th St 10 Fl (bet. 5th & 6th Ave.) $40-
212-575-7882

Midtown West **Purest Laser**
25 W 39th St 8th Fl (bet. 5th & 6th St.) 30 shots
212 302-0030 $45-

Midtown West **SHIZUKA New York**
7 W 51st St 8 H (bet. 5th & 6th Ave.) $85-
212-644-7400

Midtown East **Haaa Day Spa***
201 E 60th St. (bet. 2nd & 3rd Ave.) $100-
212-752-9225

Midtown East **Herbal Fairy Wellness Spa**
333 E 49th St (bet. 1st & 2nd Ave.) $80
212-268-3698 /60min

Midtown East **MOONFLOWER SPA***
6 E 41st St. 3 Fl (bet. Madison & 5th Ave.) $75-
212-983-8729

Midtown East **Spa Atelier**
1014 2nd Ave (bet. 53rd & 54th St.) $40-
646-791 .975

Midtown East **Yukie Beauty Spa**
40 E. 59th St. (bet. Park & Madison Ave.) $40-
212 702 .9680

Koreatown **Aura Wellness Spa**
49 W. 33rd St. (bet. 5th Ave. & Broadway) $130-
212-695-9558

Koreatown **YAK SON HOUSE***
36 W. 32nd St 601 (bet. Broadway & 5th Ave.) $150
212 564-7474

Chelsea **Excy Laser Hair Removal***
143 W 29th St (bet. 6th & 7th Ave.) $30-
212-695-1888

Chelsea **Mist Beauty**
145 W 28th St 5 Fl (bet. 6th & 7th Ave.) $45-
212-643-3447

Chelsea **New York Electrolysis**

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10 E 23rd St #220 (bet. Park & 5th Ave.) $50-
212-673-4358 www.electrolys sny.com /15min

Chelsea **Supple Spa**
55 W 13th St 2 Fl (bet. 5th & 6th Ave.) $65-
212 929-5948

East Village **TAMAGO Skincare**
23 E 13th St. (bet. 2nd & 3rd Ave.) $48-
212-505-1599

Lower Mhn **Cornaa Beauty Center**

Offering qual ty serv ces for over 30 years Cornaa Beauty Center prov des Facial and Natural Permanent Eye Brow ($250) services Herbal Facial ($45) Deep Cleanser Facial ($55) RF Treatment ($180) Algo Mask ($55)

121 Baxter St (bet. Canal & Hester St.) $35-
212-941 7111

Lower Mhn **KSS BEAUTY SPA**
187 Centre St (bet. Canal & Hester St.) $35
212-966-3531

Lower Mhn **Lucky Island**
196 Mott St (Broome & Grand St.)
212 226-6328

Queens **Spa Castle**
131 10 11th Ave. College Point, NY 11356 $35
718-939-5000

New Jersey **Hiro's Day Spa**
45 Franklin Ave Ridgefield, NJ 07450 $70
201-445-1811

New Jersey **Kiag SPA Fitness**
321 Commercial Ave Palisades Park, NJ 07650 $45
201 947 9956

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Health Guide

Recommended treatment prices are indicated. Minimum price is indicated under chiropractic.

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SHIATSU

Upper West — Yoer True Self
501 Summary Row (at Amsterdam Ave.) | 212-678-4251 | $75 /60min

Midtown West — Endo Seitai Shiatsu

A veteran practitioner of Seitai with 21 years of experience. Mr. Endo corrects imbalance in your body to improve your posture, relieve back, arm and neck pain, and increases energy. Seitai (posture alignment) heals your body. Appointment is required.
241 W. 30th St. 2 Fl. Buzz 102 (7th & 8th Ave.) | 973-951-2939 | $90 /50min

Midtown West — Osaka Health Spa 46
37 W. 46th St. 3 Fl (bet. 5th & 6th Ave.) | 212 575-1303 | $120 /60min

Midtown West — Salon de Tokyo*
200 W. 57th St. #1309 (at 7th Ave.) | 212-757 2187 | $70 /60min

Midtown East — easa NY LLC
15 E. 41st St. #2 (bet. Madison & 5th Ave.) | 212-951 8151 | $95 /50min

Midtown East — Do-in Center

Are you sick and tired of feeling pain in your lower back, neck, shoulders or feet? Sometimes even x-rays will not show the cause of pain. For 18 years, Non Suzuki, master of Do-in Seitai, has been using unique Seitai methods to eliminate pain and aches. He will determine the root of your pain and activate your own self-healing power to fix it without drugs, pills, shots or surgery. See testimonials on his website.
141 E. 56th St. 2E (bet. Lexington & 3rd Ave.) | 212-697-8114 | www.doinseitai.com | Seitai

Midtown East — Herbal Fairy Wellness Spa
353 E. 49th St. Lobby 0 (bet. 1st & 2nd Ave.) | 212 286-3088 | $80 /50min

Midtown East — Kenkodo Inc.
211 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-350-0068 | $80 /50min

Chelsea — Cowlicks Japan*
137 W. 19th St. (bet. 6th & 7th Ave.) | 212 367 2123 | $45 /30min

East Village — Kensy
229 E. 9th St. 2 Fl. (bet. 2nd & 3rd Ave.) | 212-253-8171 | $45 /60min

Lower Mhn — Health Trail CO
23 Pell St. 2 Fl. (bet. Mott & Doyers St.) | 212-608-2212 | $40 /50min

Midtown East — iDo Holistic Center*

Japanese massage spa iDo Holistic Center specializes in shiatsu, acupuncture and herbal medicine to make your dreams of a healthy life come true. New clients can get the Over 50% Off Massage Package which includes 30 minutes of herbal sauna and 60 minutes of massage (choice of Shiatsu, Deep tissue and Swedish massage) for $65 (reg. $140). Acupuncture is $35 for all clients.
22 E. 49th St. (Madison & 5th Ave.) | 212-583-5300 | www.idocenter.com | $50-

Lower Mhn — Whole Health Wellness Center & Med Spa
34 Howard St. 2 Fl. (bet. Bway & Crosby St.) | 212-625-9966 | $55 /60min

New Jersey — Endo Seitai Shiatsu NJ
23 Kingsland St. 2 FL Nutley, NJ 07110 | 973-351-2939 | $90 /60min

ACUPUNCTURE

Midtown West — Nihon Medical Healthcare (Manhattan #4)
15 W. 44th St 10 Fl. (bet. 5th & 6th Ave.) | 212-575-3910 | $60 & up

Midtown West — Vital Balance Healing Center
241 W. 37th St. #405 (bet. 7th & 8th Ave.) | 212-470-3258 | $95 /60min

Midtown West — Yamaguchi Acupuncture*

One of the most distinguished acupuncturist and Kampo herbalists with 36 years of experience. Licensed in NY and Japan, specializes in pain management, sports injury, menopause, infertility, allergy and digestive problems. www.yamaherbs.com
161 W. 54th St. #21 (bet. 7th & 7th Ave.) | 212-245-7586 | www.yamaguchi-acupuncture.com | Acupuncture

Midtown East — Acumed Center*
150 E. 58th St. #10 (bet. 3rd & Lexington Ave.) | 212-888-8877 | $90 /50min

Midtown East — Amy Nature Center
157 E. 47th St. 1 Fl. (3rd & Lexington Ave.) | 212-317 2720 | $80 /visit

Chelsea — Love & Compassion
45 W. 21st St. 7 Fl. (bet. 5th & 7th Ave.) | 212-242-8701 | $140 /120min

Chelsea — SuHe Natural Health
1 Union Sq. W. #715 (at E. 14th St.) | 212-691-6281 | $90 /visit

Soho — Moshin Acupuncture*
50 Greene St. 2fl. (bet. Broome & Grand St.) | 347 525-7242 | $75 & up

Queens — Chen Gei
133-47 Sanford Ave. #1G Flushing, NY 11355 | 718-961 7222 | $60 /45min

DOCTOR

Upper East — Charles K. Loving*
17 E. 84th St. (bet. 5th & Madison Ave.) | 212-861-7373 | Cosmetic Surgery

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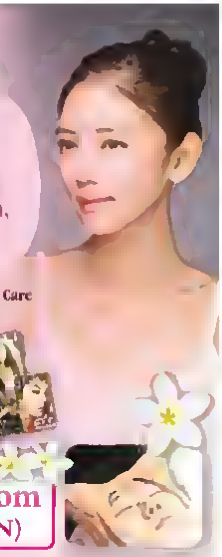

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In a lot of countries, bone therapy has become incredibly popular and a hot topic in the media.

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www.beautymade.com
www.yaksonhouse.com (EN)

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Midtown West	**Anshin Medical Health Care**	
36 W 44th St, #303 (bet. 5th & 6th Ave.) 212-730-3010		General Clinic
Midtown West	**Nihon Medical Healthcare (Manhattan #4)**	
15 W 44th St, 10 Fl (bet. 5th & 6th Ave.) 212-575-4310		General Clinic
Midtown East	**Dental Serenity**	
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425 Madison Ave. #1100 (bet. 48th & 49th St.) 212-247-4531 www.dentalserenity.us		Dentist
Midtown East	**Haruyo Fujiwaki PhD**	
117 E 57th St., #1A (bet. Lex. & Park Ave.) 212-888-2627		Psychologist
Midtown East	**iDo Holistic Center***	
22 E. 49th St., 3rd FL (bet. Madison & 5th Ave.) 212-486-2900		Herbal Medicine
Midtown East	**Japanese Medical Practice**	
55 E. 34th St. 2 Fl (bet. Park & Madison Ave.) 212-683-2113		General Clinic
Midtown East	**Nihon Medical Healthcare (Manhattan #5)**	
306 East 55th St. Suite #102 (bet. 1st & 2nd Ave. 212-832-8310		General Clinic
Chelsea	**Haruna Miyamoto SW**	
354 W. 11th St. #3C (bet. 8th & 9th Ave.) 347-403-3508		Social Worker
New Jersey	**Edgewater Family Care Center**	
725 River Rd., #202 Edgewater, NJ 07020 201-943-4040		General Clinic
Gramercy	**Astor Smile Dental**	
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191 3rd Ave. (at 17th St.) 212-254-0899 www.astorsmiledental.com		Dentist
New Jersey	**Japanese Women's Center**	
970 Palisade Ave. 3 Fl, Teaneck, NJ 07666 201-747-2294		OB&GYN

CHIROPRACTIC

Upper East	**Cucci Chiropractic***	
131 E. 61st St. (bet. Park & Lexington) 212-980-9332		$100-/visit
Midtown East	**Harada Chiropractic**	
15 E. 40th St., #301 (bet. Madison & 5th Ave.) 212-360-9031		$90 /visit

OTHER

Upper West	**Gaia Holistic Health***	
20 W 64th St #24a (bet. W 63rd & 64th St.) 212-799-3711		
Westchester	**Usana-CannaXion**	
300 Mamaroneck Ave., White Plains, NY 10605 914-255-5281		Diet
New Jersey	**Club Metro USA***	
1042 Schlosser St. Fort Lee, NJ 07024 201-944-2725		

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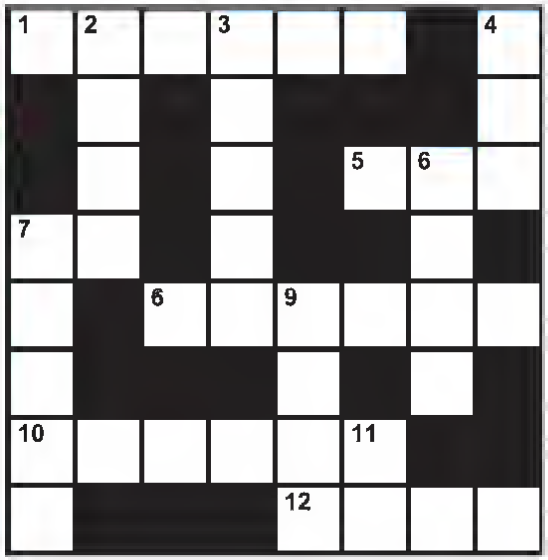
Zodiac Zen
BY JULIA SZABO

Sagittarius

Happy Birthday Sagittarius! November 22 – December 21 is the za season, time to celebrate the zodiac's Archer. This globetrotter never stays in one place very long – Sadge adores travel and hates feeling confined. Even when grounded the Archer's bold imagination runs free. A true gourmet, Shashu za loves fine food and drink and must take extra care not to overindulge at the holiday feast! Famous Sagittarians include samurai Ryoma Sakamoto, author Yukichi Fukuzawa, feminist poet and social reformer Akiko Yosano, film directors Yasujiro Ozu and Keisuke Kinoshita, artist Yoshitomo Nara, manga artist Izumi Tsubaki, pianist Mitsuko Uchida, and actress Riho Makise.

Japanese CROSSWORD



Across

1. Literally meaning "the end of the year," a Japanese gift-giving custom in December is called ___

5. Net or web

7. The astrological sign Pisces is ____ za in Japanese

8. Pomegranate

10. A word that signifies "emperor" and is also the title of a comic opera by Gilbert and Sullivan

12. Temperature

Down

2. *Uchi* means "inside" and ____ means "outside"

3. People born between November 22 and December 22 have the _____ (Sagittarius) astrological sign

4. *Yobi* means "Day of the week"

___ yobi is Wednesday

6. ____ means "circle" in Japanese and is often used to imply "thumbs-up"

7. Pleasant savory taste in Japanese

9. Corner(s) of things

11. An ___pu is a musical note

©Chopsticks NY / Myles Mellor

JUDO: THE ART OF SELF-DEFENSE

Martial arts has been gaining popularity all over the world for the past century, especially in New York City. Judo, one of the martial arts developed in Japan, was established by Jigoro Kano at the turn of the 20th century. He took a self-defense based jujutsu and removed its frontal blows (ex: punches) to structure a martial art form based primarily on throws and grapples meant to suppress the opponent. This also made judo one of the safer martial arts, as it includes tactics for redirection and counter attacks. Kokushi Budo Institute, located on the Upper West Side, is one of the first judo institutes to arrive here over 50 years ago. To learn what makes judo stand apart from other mainstream martial arts (ex: karate) I decided to experience a judo class at the institute.

Before the class began, I was provided a gi (a martial arts uniform) to dawn and joined the class in their warm up exercises. Our sensei (instructor), Shintaro Higashi, began the class with the practical lesson of how to fall, and roll without a harsh impact. Those new to the class were coached through the motions when their turn came up, while the experienced students used their turns as practice. Learning to fall without injuring oneself is a vital part of judo, as well as a good trick to know for everyday life.

Once those two basics were established, the class changed direction, focusing on how to unbalance and throw a person to the floor. Pairs of experienced and new students practiced moves on one another under the supervision of sensei. We then moved on to learning a chokehold and an arm bar hold. The upperclassmen were very understanding and polite about helping beginners. The environment felt similar to that of a family with everyone watching out for each other. I could see how this specific form of martial arts would build character, teach discipline, and tone the body.

Having opened in 1963 as the Kokushi Budo Institute of Martial Arts, Professor Nobuyoshi Higashi travelled to New York from Japan's Kokushi-kan school at a time when judo was just beginning to make its way around the world. Today, classes are taught by both Professor Higashi and his son Shintaro Higashi, with classes available for ages 4 and up. The Kokushi Budo Institute's classes make and excellent after school activity for kids, and a great character building experience for adults. From my observations and experience, I can say that judo is a fun way to challenge oneself and children look adorable doing it.

—Reported by *Melissa Perner*

Kokushi Budo Institute
331 Riverside Dr. New York, NY 10025
TEL. 646-828-7954 | www.judonyc.com

Falls and stumbles are a part of life. Being able to do so while protecting yourself from serious injury is a lesson in judo.

Demonstrations, drills, and partner matches are all used to instruct students and build muscle memory at the Kokushi Budo Institute.

Higashi-sensei takes time to instruct both the class as a whole and individuals, creating a very comfortable learning environment.

Moves like this chokehold are meant for incapacitating the opponent quickly and smoothly.

I was surprised to find that I could topple a man over 200lbs with one Judo move - known as Osotogari.

School Guide

The following is a list of schools where you can learn Japanese culture

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LANGUAGE

Upper West — Your True Self — Japanese
501 Sherman Avenue (at Amsterdam Ave.)
212-678-4251

Midtown West — NY Japanese Language — Japanese
257 W. 39th St. 14 FL (bet. 7th & 8th Ave.)
646-345-3777

Midtown West — The Nippon Club/Japan Foundation NY — Japanese

JI Japanese Language Courses Focus on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info
145 W. 57th St. (bet. 5th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture

Midtown East — Amity Language Institute* — Japanese
124 E. 40th St. #203 (at Lexington Ave.)
212-697-1374

Midtown East — ibec language institute, inc.* — Japanese
369 Lexington Ave. #300 (bet. 40th & 41st St.)
212-697-2000

Midtown East — Hills Learning — Japanese

Hills Learning is the only language school in Chopsticks NY that offers group classes and private lessons for Japanese as well as Korean, Chinese, Thai and English. Trial lessons are available with no mandatory material or registration fees.
380 Lexington Ave. 17 Fl. (bet. 41st & 42nd St.)
212-551-7303 www.hillslearning.com

Midtown East — Japan Society — Japanese
333 E. 47th St. (bet. 1st & 2nd Ave.)
212 715-1259

Midtown East — Language House — Japanese
211 E. 43rd St. #1109 (bet. 2nd & 3rd Ave.)
212-345-5455

Midtown East — PC Tech* — Japanese
317 Madison Ave. #900 (at 42nd St.)
212-808-4754

Midtown East — Rennert New York — Japanese
216 E. 45th St. 17 Fl. (bet. 2nd & 3rd Ave.)
212-867-6700

Chelsea — ABC Language Exchange* — Japanese
146 W. 29th St. #9E (bet. 6th & 7th Ave.)
212-563-7580

Chelsea — Tenri* — Japanese
43A W. 13th St. (bet. 5th & 6th Ave.)
212 645-2600

West Village — NYU-SCPS — Japanese
7 E 12th St. (bet. University Pl. & 5th Ave.)
212-998-7150

Tribeca — Tribeca Language — Japanese
22 Harrison St. (bet. Hudson & Greenwich St.)
212 219-0633

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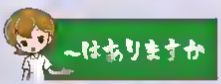

"~WA ARIMASU KA"

【meaning】 Do you have ~?

【usage】 If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence: for example, Manga hon (comic books) wa arimasu ka or Ramen wa arimasu ka.

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To learn more and visit our facilities, come join us at our Open House on Sat. April 11th 2015 or schedule a campus tour and talk directly with our Summer Program staff.

Register now at: http://www.keio.edu/english/summerprograms

Get the most out of your summer with Keio Academy of New York!

KEIO ACADEMY OF NEW YORK Summer Program Administration Office
3 College Road, Purchase, NY 10577 | Tel: 914-701-3454
Email: keiosummer@keio.edu | www.keio.edu/english/summerprograms

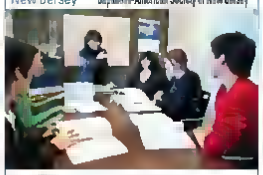
Long Island — **Long Island Japanese** — Japanese
21 Beacon Hill Rd. Port Washington NY 11050
516-883-5745

Long Island — **Long Island Japanese Culture Center*** — Japanese
2 Heaven Ave. Ste.23B % Studio LL 1 Port Washing
516-551-4507

Westchester — **Go!NihonGo Langeoge** — Japanese
PO Box 33 White Plains NY 10605
914-255-5288

Westchester — **WCC/Continuing Edu*** — Japanese
75 Grasslands Road Valhalla NY 10595
914-606-6830

New Jersey — **Japanese-American Society of New Jersey*** — Japanese



The language program is taught by highly trained native teachers who are qualified through their specific certification program. With the rich highly effective teaching techniques students learn practical Japanese in a short period of time. A trial lesson is available without a registration fee and beginner students are always welcome. Group and individual lessons are available on and off the premises as well as via Skype.

304 Main St. 2nd Fl. Fort Lee NJ 07024
201-461-5133 www.jasofnj.com

New Jersey — **R/Lingo Learning Center** — Japanese
2460 Lemoine Ave #104 & 105 Fort Lee NJ
201-947-4707

Purchase — **Keio Academy of New York** — Japanese

Each summer Keio Academy of NY organizes a two week cultural exchange residential program for middle and high school students from Japan and the US. Come join and experience their unique bilingual bi-cultural learning environment!

3 College Rd. Purchase NY 10577
914-701-3454 www.keio.edu

TRADITIONAL

Upper West — **Ikenobo Ikebana School** — Ikebana
30 W 60th St. #6K (bet Broadway & Columbus)
212-757-6748

Upper West — **Seihou Shodo** — Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan the highest shodo degree. Lessons can be arranged on Tue Thu Sat and Sun. Monthly Rokuga (ink painting) meetings are also held. Email seihou51020080@gmail.com for more details

315 W. 61st St. (at West End Ave.)
212 247-2589 www.seihou.com

Upper West — **Sogetsu Ikebana School** — Ikebana
201 W 70th St. (at Amsterdam Ave.)
212-873-6115

Upper East — **Urasenhe Chanoyu Ctr** — Sado
153 E 69th St. (bet, 3rd & Lexington Ave.)
212 988-6161

Midtown West — **Elies NewYork Floral Design** — Ikebana
15 W 44th St. 11 Fl (bet 5th & 6th St.)
212-661 3696

Midtown West — **N.Y. Togei Kyoshitse*** — Pottery

N.Y. Togei Kyoshitsu has been offering Japanese ceramic classes for beginner to advanced students since 1954. They teach traditional artisthes aesthetics and functional ty of togei. 2.5 hour trial class is $45. Unlimited studio use for open studio members.

5 W 30th St. 3 Fl. (bet 5th way & 5th Ave.)
212-268-1711 www.nytogei.com

Midtown West — **NIHONWASDU USA** — Kimono
1410 Broadway #2614 (bet 39th & 39th St.)
212-869-0500

Midtown West — **The Nippon Club** — Sado
145 W 57th St. (bet. 6th & 7th Ave.)
212-581 2223

Midtown East — **Lotus Books and Grifts** — Ikebana
151 E. 57th St. 3 Fl. (bet. 3rd & Lexington Ave.)
212 744-5123

Chelsea — **Ikebana Flowers New York** — Ikebana
1133 Broadway #230 (bet. 25th & 26th St.)
212-255-8799

Lower Mhn — **Takemori Calligraphy Class** — Calligraphy
31 Bond St (bet Bowery & Lafayette St.)
917-579-2182

Soho — **Kimono House** — Kimono
131 Thompson St. (bet. Prince & Houston St.)
212-505-0232

Queens — **Nosho-kai Ryukyu Dance School** — Dance
242 17A Oak Park Dr. Douglaston, NY 11362
718-631-2637

Japan — **Ohora School** — Ikebana
OhoraNYC@aol.com
201-385-0353

MARTIAL ARTS

Upper West — **Aikido Up Here** — Aikido
3 Henshaw St. (bet Riverside Dr & Dyckman St.)
646-483-6700

Upper West — **Kokoshi Bodo Institute** — Judo
332 Riverside Dr (bet. 105th & 106th St.)
646-828-7954

Upper West — **Shonnryu Matsubayashi*** — Karate
131 W 72nd St. #2R (bet.Columbus & Amsterdam)
212-975-5626

Upper West — **Shotohen Karate-Do NY** — Karate
248 W 60th St. (bet. Amsterdam & 10th Ave.)
212 799-5500

Upper West — **UWS Kenshinkai Karate*** — Karate
528 Columbus Ave (bet 105th & 106th St.)
212-222-1172

Upper East — **Aikido Shoho Dojo** — Aikido
350 E 92nd St (at 1st Ave.)
646-509-9212

Midtown West — **D-Dojo** — Karate
520 8th Ave 12 Fl (bet 35th & 36th St.)
212-537-1441

Midtown West — **New York Budokai** — Kendo
520 8th Ave 16 Fl (bet. 36th & 37th St.)
917-921-1400

Midtown West — **Shinjinbukan New York*** — Karate
539 8th Ave #307 (bet. 55th & 56th St.)
917-400-3183

Midtown West — **Shinkyoheshinkai NY** — Karate
520 8th Ave 16th Fl (bet 36th & 37th St.)
646-235-0203

KIDS
JUDO
Challengers Wanted. Learn Judo.
Shintaro Higashi Sensei
5th degree black belt /
2x National Judo Champion
Free Trial
available
We commit to discipline, respect and diligence.
KBI Judo in NYC A few minutes from 103th St.
331 Riverside Dr. (bet. W. 105th & 106th Sts.), NYC 10025
T: 646-828-7954 | www.judonyc.com | information@kokushibudo.com

The Dojo
NY 265 Madison Ave., 5th Fl. @ 39th St., NYC 10016
Weinwright House, 260 Stuyvesant Ave., Rye, NY 10580
NJ 360 Old River Rd., 2nd Fl., Edgewater, NJ 07020
212.947.3334 / www.kkny.net

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Easy Navigation,
Exciting Articles,
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www.chopsticksny.com

Midtown West **World Oyama Karate**
35 W 31st St 6 Fl (bet. 5th Ave. & Broadway) **Karate**
212-629-7708

Midtown East **Bujinkan Rukasu Budo Dojo**
Learn to walk the path towards the enlightened warrior. traditional and modern training, balance and harmony are the keys. Classes for Men, Women & Teens. We started Budo & Ninpo Taijutsu. Contact: ninp@rukasubudodojo.com
917-853-2232
www.rukasubudodojo.com
Training Studio

Midtown East **KYOKUSHIN KARATE NY Branch***
Some of the Art Facility now open on Madison Ave. 3 Tri-State area locations: Edgewater, NJ, Westchester, NY and Midtown Manhattan. All ages & abilities welcome. Kids Free Trial Class available. Creating champions since 1953
295 Madison Ave. 5 Fl (at 39th St.)
212-947-3334 www.kkny.net
Karate

Midtown East **Shido Gakuin**
265 Madison Ave 5th fl (bet. 38th & 40th St.) **Kendo**
630-414-8744

Chelsea **Eizanryu Jujitsu Biwako**
214 W. 29th St. 3 Fl (bet. 7th & 8th Ave.) **Jiu Jitsu**
212 260-0327

Chelsea **N.Y. Shorin Ryu Karate**
37 W. 28th St. 8 Fl (bet. 6th Ave. & Broadway) **Karate**
212-490-9500

Chelsea **New York Aikikai***
142 W. 16th St. 2 Fl (bet. 6th & 7th Ave.) **Aikido**
212-242-6246

Chelsea **Shorinji Kempo NYC Branch**
64 E. 4th St. 3rd Fl (bet. 2nd Ave. & Bowery) **Karate**
347-277-4061

Chelsea **U.S. Budo Kai-Kan***
110 W. 14th St. 2 Fl (bet. 6th & 7th Ave.) **Mix**
212-807-7330

Chelsea **World Seido Karate***
61 W. 23rd St. 2 Fl (bet. 5th & 6th Ave.) **Karate**
212 324-0511

East Village **Karate Honma Dojo**
58 E. 11th St. 5 Fl (bet. Broadway & University) **Karate**
212-505-3656

East Village **New York Jiu Jitsu***
656 Broadway Bsmt. (at Bond St.) **Jiu Jitsu**
212-353-1310

Tribeca **Ken Zen Institute**
54 Thomas St. (bet. Church St. & W. Broadway) **Kendo**
212-406-3104

Tribeca **Oishi Judo Club***
547 Greenwich St. (bet. Vandam & Charlton St.) **Judo**
212-595-2850

Brooklyn **Aikido of Park Slope**
555 5th Ave. (at 15th St.) **Aikido**
718-788-5332

Queens **School of Taijutsu**
475 Onderdonk Ave. Ridgewood, NY 11385 **Mix**
917-443-7035

Long Island **NY San Ten Karate**
1370A Majors Path Southampton, NY 11968 **Karate**
631-566-4220

New Jersey **Kokushikai Judo***
24-28 Fair Lawn Ave. Fair Lawn, NJ 07410 **Judo**
201-797-6961

New Jersey **KYOKUSHIN KARATE NJ Branch**
360 Old River Rd. 2 Fl. Edgewater, NJ 07020 **Karate**
212-547-3334

New Jersey **Ridgewood Karate School**
30 Cottage Pl. Ridgewood, NJ 07450 **Karate**
201-447-2272

New Jersey **Yoshitsune Jujutsu Kai**
434 Broadway Bayonne, NJ 07002 **Jiu Jitsu**
201-775-3010

OTHER

Upper West **Columbia Univ**
2960 Broadway (at 116th St.) **Music**
212-854-7403

Upper East **Saori Weaving Arts**
227 E. 67th St. (bet. 2nd & 3rd Ave.) **Other School**
212 722 2697

Midtown West **DanceCatNY**
www.dancecatnyc.com **Dance**

Midtown West **Hariyama Ballet**
59-60 W. 39th St. 3rd Fl (bet. 5 & 6th Ave.) 10018 **Dance**
347-451-1801

Midtown West **The Nippon Club**
145 W. 57th St. (bet. 6th & 7th Ave.) **Dance**
212 581-2223

Midtown West **Toho Shoji N.Y.***
630 5th Ave. (bet. 50th & 52th St.) **Jewelry Making**
212-698-7465

Tribeca **Florentine School**
384 Broadway (bet. Walker & White St.) **Music**
212-625-8336

Midtown East **SOBA Making**

Soba Making Lesson Every Sunday. Session 12-2:30pm. This lesson will include a lecture on the history and nutrition of soba as well as soba tasting and hands of soba making. Contact Mr. Ketan at world_wide_soba_ny43@yahoo.co.jp
530 3rd Ave. 2 FL (at 31st St.)
www.worldwide-soba.com
Cooking

Midtown East **The OOJO***
The Dojo
Athlet c Arts Training Center* now open near Grand Central! Performance arts, martial arts, dance, studio rentals, Movement Studies and more. 2500sf State of Art Facility fully equipped for rehearsals, workshops, group classes, personal training
295 Madison Ave. 5 Fl (at 39th St.)
212-947-3334 www.kkny.net
Training Studio

Chelsea **COBU**
69 W. 14th St. 3 FL (bet. 5th & 6th Ave.) **Japanese Drum**
917 304-2722

Chelsea **Sachiyo Ito & Dance Co**
405 W. 23rd St. #4G (at 9th Ave.) **Dance**
212-727-0265

Chelsea **Toko Kyudojo**

Kyudo, the practice of Zen archery, is a form of moving meditation. The focus of the practice is on "cleaning the mind," rather than marksmanship. The target becomes a mirror reflecting one's mindset at the moment of the arrow's release.
111 W. 22nd St. 6th Fl (bet. 5th & 6th Ave.)
212-913-0535 www.tokokyudojo.org
Kyudo

Nippon Club CULTURE COURSES
日本クラブカルチャー講座

Winter 2015

Conversation Café
Thu, January 8, 6:30 pm @ The Nippon Club
Chat in Japanese! All levels welcome!
$5 (refreshments incl.)/person
Space limited. RSVP to jpcourse@jfny.org

Jan 12 - Mar 30
Learn Japanese and
Explore Japanese Culture with Us!

For more details:
www.jfny.org/language/overview.html

JF日本語講座
Japanese
Language
Course

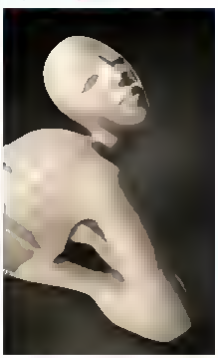
JAPANFOUNDATION NEW YORK
152 West 57th Street
New York, NY 10019
(212) 489-0299
jpcourse@jfny.org

THE NIPPON CLUB, INC
145 West 57th Street
New York, NY 10019
(212) 581-2223
culture@nipponclub.org

Entertainment Event / Leisure

Exhibition

December 9 - 13 FREE
'Reposing on Water' by Mari Ogihara
Ceres Gallery



Ceres Gallery will present a solo exhibition by New York based sculptor, Mari Ogihara. A range of firing styles including wood, sagger & gas fired ceramic forms will be on view in "Reposing on Water" Created this summer during Ogihara's residency in Shigaraki Japan, her figurative sculpture emulates the countenance and purity of Buddhist icons as they appear to embody both restraint & release. The sensual & serene pieces seem to rest and drift afloat displaying a tranquil beauty. Opening reception will be held on Dec. 11

Location: 547 W. 27th St., #201, (bet. 10th & 11th Aves.)
New York, NY 10001
TEL: 212-947-6100
www.ceresgallery.org

Performance

December 1
WORLD AIDS DAY Concert: Pandemic–AIDS to Ebola – Teruo Nakamura Rising Sun Band / The Safety Channel

Co-presented by the Safety Channel, Teruo Nakamura producer and jazz bassist, will perform a fundraising live concert for Providence Baptist Church Medical Center. For over decades, Teruo Nakamura has been an advocate for AIDS pandemic awareness through Red Shoes Foundation / JAWS (Japanese AIDS Workshop Series). He has produced numerous concerts for AIDS awareness and other causes both in the U.S. and Japan. In the concert at ShapeShifter Lab in Brooklyn, Monday Michiru, Japanese jazz vocalist, will join Teruo Nakamura Rising Sun Band as a special guest. Admission is $15 and a voluntary donation. Donations are collected for Providence Baptist Church Medical Center and Orphanage in Monrovia, Liberia via The Safety Channel.

Location: ShapeShifter Lab
18 Whitwell Pl., Brooklyn, NY 11215
TEL: 646-820-9452
www.shapeshifterlab.com

Event

December 6-7
Shimenawa Workshop by Yumi Ichihashi
Globus Chashitsu KeiSui-an

Master Florist, Yumi Ichihashi from Gifu Prefecture will visit New York to hold a Shimenawa workshop at Globus Chashitsu KeiSui-an, a teahouse in a penthouse off Union Square. The Shimenawa is a sacred straw decorative festoon in the Shinto style and symbolizing a sanctuary against future bad events. Ichihashi will help participants create their own Shimenawa that reflects their individual spirit. Reservation is required by email.

Location: 889 Broadway, PHC (bet. 19th & 20th Sts.)
New York, NY 10003 / info@tea-whisk.com
www.tea-whisk.com/Tea-Whisk/Shimenawa.html

December 13
KIDS FESTIVAL
Bit'z Kids, J-COLLABO

Bit'z Kids, Japanese apparel retailer for children, will present a Kids Festival in collaboration with J-COLLABO organization promoting Japanese culture. During the afternoon event, from 12:30-4:30 pm, participants can enjoy a balloon performance, origami and holiday card making workshop, kendama workshop and more. Suggested donation is $10.

Location: J-LABO
300 7th St, (5th & 6th Aves.)
Brooklyn, NY 11215
info@j-collabo.org

January 8
Conversation Cafe and New Year Special
The Japan Foundation

The Japan Foundation is hosting Conversation Café offering a relaxing and interactive conversation opportunity on Jan. 8 at The Nippon Club. Chat in Japanese with native speakers and fellow Japanese learners over a cup of Japanese tea and snacks. Moderated by a Japanese language instructor, the café will provide a fun atmosphere for you to learn the Japanese language and culture. This time, the event features "Oshogatsu" (Japanese New Year) for you to learn about the occasion. Space is limited and RSVP is required.

Location: The Nippon Club
145 W. 57th St., (bet. 6th & 7th Aves.) New York, NY 10019
TEL: 212-581-2223
www.jfny.org
www.jfny.org/language/events.html

Happenings

Annual Christmas Sale Online
Noritake

Noritake, a Japanese dish manufacturer with more than 100 years of history, will hold an online Christmas in December. Details will be posted on Noritake's shopping website and sent to email subscribers on their mailing list. Also, check out their Black Friday Sale from Nov. 26 (5 pm PST) to Dec. 2 (11:59pm PST) with all items at 30% off. For the Cyber Monday Sale on Dec. 1, they will offer more discount rates for select items.

www.noritakechina.com
nsc.tab@noritake.com

Gundam Plastic Models on Sale, plus Free Shipping
Gundam Planet

Gundam Planet, a store specializing in Gundam plastic model kits & figures, will have Black Friday and Cyber Monday promotional sales both in-store and online. From Nov. 28 to Dec. 1, their brick-and-mortar store offers 10% off all in-store items and bigger discounts on some select items. The same discounts will be applied to online items only on Cyber Monday (Dec. 1) and customers will also get free shipping by entering coupon code "CHOPCHOP".

Location: 544 10th St., Palisades Park, NJ 07650
TEL. 201 944 5305
www.gundamplanet.com
@Gundam_Planet

Complimentary Fried Cheesecake
Suki Thai Shabu

Suki Thai Shabu serves Thai style shabu shabu hot pot along with a variety of less-oily and low calorie Thai dishes. Until Jan. 31, they are offering free fried cheesecake to those who mention Chopsticks NY. Crunchy tem-

pura-style fried cheesecake perfectly ends their unique shabu shabu that is served with three choices of broth: mild House Vegetable, slightly spicy Tom Yum and a very spicy Basil & Saan broth.

Location: 60-15 Woodside Ave., Woodside, NY 11377
TEL. 718 205-1975 / www.sukithaishabu.com

Free Appetizer with the Purchase of a Special "Boil" Entree
Red & Gold Boil

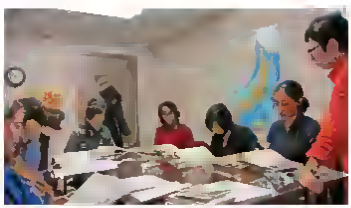
With a long history in the fishing industry, seafood restaurant, Red & Gold Boil brings you seafood from "boat to table" in pristine condition that can be traced back to its source. Until the end of January, the restaurant offers a free appetizer to those who mention Chopsticks NY when ordering a special *Boils* entrée. This offer cannot be combined with other promotions.

Location: 30 St. Marks Pl., (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL: 212-510 7360 / www.redandgoldboil.com

Special Trial Classes for 2015
Hills Learning

Hills Learning will be offering special trial classes for all their language courses being offered in 2015. Each class is a great opportunity to meet your teacher, check out the facilities and ask any questions about the course. The trials are only $20 and will be held during the week of January 12, 2015. There are multiple levels being offered for Japanese, Chinese, Korean, Thai and Cantonese languages. For more information, visit their website.

Location: 380 Lexington Ave., 17th Fl., (bet. 41st & 42nd Sts.)
New York, NY 10168



TEL. 212-551-7903 / www.hillslearning.com

Holiday Gift Special: Complimentary Body Care Products
Yukie Beauty Spa

Nail salon in Midtown, Yukie Beauty Spa is holding a special beauty promotion offering free portable Refa G or Refa I with the purchase of Refa CARAT. Refa is a series of beauty tools that help slim, firm and lift and are used for body and facial skincare. Those purchasing Refa CARAT will also receive four High Tension Masks and a $30 gift certificate that is redeemable for Calgel manicure, pedicure, foot massage or others. The promotion is until Dec 31.

Location: 40 E. 58th St., 2nd Fl., (bet. Park & Madison Aves.)
New York, NY 10022
TEL: 212-702-9660 / www.beauty-ny.com

10% Off First Wholesale Order of Mochi Ice Cream
Mochidoki

Mochidoki, a new gourmet mochi ice cream, gives a modern twist to a popular Japanese dessert. The Mochidoki company designed the ice cream with premium ingredients and innovative flavor creations, such as matcha green tea chocolate chip, black sesame salted caramel, Mandarin orange cream and raspberry white chocolate crunch. As a special offer for restaurant owners and caterers who read Chopsticks NY, they're offering 10% off the first Mochidoki wholesale order until Jan. 31. Mention Chopsticks NY when placing an order.

TEL. 844-522-4478
www.mochidoki.com
info@mochidoki.com

Special Holiday Gift with Purchase
MIKI HOUSE

Celebrating the holiday season MIKI HOUSE Americas, Inc., a Japanese fashion retailer of children's apparel, shoes and accessories, offers a special gift to MIKI HOUSE customers at Bloomingdale's and online. From Dec. 6 through 24, customers will receive a complimentary SAKURA COUPY PENCIL set of 5 whole colored pencils (without wooden case) with any purchase. One per customer, while supplies last.

Location: 1000 3rd Ave., (at 59th St.), 8th Fl., New York, NY 10022
info@mikihouse-usa.com / www.mikihouse-usa.com

Online Gift Shop Free Shipping Campaign
JAPANSQUARE

Online shopping site specializing in quality Japanese products such as crafts, fine arts and authentic food, JAPANSQUARE is now offering free shipping for shoppers who make a purchase of 20,000 yen (about $175) or more. Discounted shipping rates are also applied to those making a purchase of lesser value. All products are shipped from Japan, so this offer is a great deal. The campaign is valid from Nov. 17 through Nov. 30 (10 am EST) and details are available on their website.

www.japansquare.com

Christmas Sale on Kitchen and Household Items
Kitchenware Central

Kitchenware Central caters a well curated collection of handpicked kitchen goods and essential home appliances to customers across the East Coast. During the month of December, they will hold a Christmas Sale event, offering a discount of up to 10% on kitchen utensils for those who spend $20 or more. Also, small household appliances will be up to 20% off. The store is located next to Paris Baguette bakery. Free parking available.

Location: 1635 Lemoine Ave., Fort Lee, NJ 07024
TEL: 201 886 0003
www.kitchenwarecentral.com

10% Off All Skincare Items from Black Friday to Cyber Monday
Dr. CiLabo

Dr. CiLabo, Japan's leading doctor's cosmetic company specializing in anti-aging products, is offering special promotion from Nov. 27-Dec. 1. All skincare items will be 10% off with coupon code: UFB3Y. This offer is not combinable with other promotions. Cannot be used for their sample set ($3).

www.dilabousa.com

Shochu "Kara no Shikon" Paired with Yakitori
Komasa Jyozo, Lucky Cat

During the month of December, Komasa Jyozo shochu distiller from Kagoshima Prefecture and Lucky Cat, izakaya in Midtown, will have a pairing promotion featuring Kura no Shikon, sweet potato shochu and yakitori skewer. Lucky Cat's rich and savory yakitori skewers are a perfect match with the shochu's profound and round sweet potato flavor. Those who order Yakitori Set ($12 and up) will enjoy a glass of Kura no Shikon for $6 (Reg. $7). The discount rate can be applied for the second glass and more.

Location: Lucky Cat
232 E. 53rd st., (bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL: 212-838-5333 / www.luckycatnyc.com

Winter Sale for Items with Kyoto Essence
KITEYA SoHo

KITEYA offers an experience of new Kyoto culture in SoHo with a wide selection of gift items, accessories, products crafted with unique materials, kimono fabric and washi paper. KITEYA is having the biggest sale of the year featuring discounts of up to 70% off. Items include Christmas ornaments, fashion accessories, felt bags and much more. KITEYA will be open throughout the year and is offering suggestions for Japanese style gift-wrapping.

Location: 464 Broome St. (bet. Greene and Mercer Sts.)
New York, NY 10013
TEL: 212-219-7505 / www.kiteya.com

Holiday Season Carry Special
GoiGoiCarry!

This winter, New York's GoiGoiCarry! is offering a holiday season special that's perfect for office holiday parties or home parties. Just place an order a day in advance of your occasion and it can be delivered to you outside their normal delivery area. In addition, guests at your party will receive a free topping coupon. If needed, separate containers for curry roux, toppings and rice can also be provided. Please call directly for more information and ask each branch about details. Offer is valid until Dec. 31.

Locations: Times Square
273 W. 38th St., New York, NY 10018 / TEL: 212-730-5555

Chelsea Stadium
144 W. 19th St., New York, NY 10011 / TEL: 212-255-4555

World Trade Center Stadium
12 John St., New York, NY 10038 / TEL: 212-406-5555

Washington Square Park Stadium
231 Thompson St., New York, NY 10012 / TEL: 212-505-2555

Cambridge Stadium
581 Massachusetts Ave., Cambridge, MA 02139 / TEL: 617-876-5555

www.gogocurryusa-ny.com

Receive 10% Off Total Check
Umami Shoppu

Bringing together his father's intensive ramen-chef training in Japan and his knowledge of the American palate, the owner/chef of Umami Shoppu has innovatively introduced the flavors and textures of Japan's best noodles in the presence of toppings such as homemade chashu, eggs, and spicy meat sauce. Chopsticks NY readers can receive a 10% discount on the total check. Don't forget to mention Chopsticks NY when you place your order.

Location: 513 6th Ave., (bet. 13th & 14th Sts.)
New York, NY 10011
TEL: 212-229-9991 / www.umamishoppu.com

NEWLY OPENED

HAKATA Hot Pot

Motsunabe is a hot pot originating in Hakata(Fukuoka) that uses the small intestine of a cow as its main ingredients. Today, it is cherished all across Japan for being a hearty and economical meal that also makes a great companion for sake. The soup is loaded with collagens and savory flavor of miso spreads in your mouth with every chewy bite. To finish up your hot pot, try Champon Ramen or Zosui.

SAKE $18 *All 300ml

Shirakawago Otokoyama Bunraku

Kimchi Hot Pot

$17 per person*

Hakata Collagen Hot Pot

$17 per person*

Detox Cilantro Motsu Hot Pot

$20 per person*

Hakata Motsu Nabe Hot Pot

$17 per person*

All HOT POT comes with PLUM WINE and DESSERT

Happy Hour

Kirin Draft Beer

50% OFF

$6.65 → **$3.35** (12 oz.)

$19 95 → **$10.00** (Pitcher)

*Available to order from 2 people

博多もつ鍋

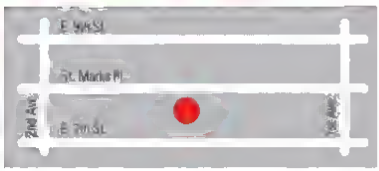
58 Saint Marks Pl. (bet 1st & 2nd Aves.) Next to Sushi Lounge

212-533-7711

OPEN 7 DAYS 15:00-23:30

www.facebook.com/hakatahotpot/info

For more info

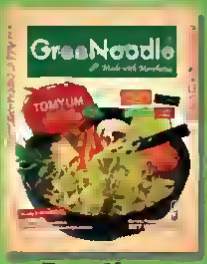


Not Just Healthy, Delicious!

Moroheiya is a super vegetable that is more nutritious than spinach, carrots or broccoli. Since its first discovery in ancient Egypt, has been prized for its health and beauty benefits. Loved by Cleopatra, she used it as the secret to her beauty.

Plain

Shiitake



Tam Yum

Yakisaba

Misa

Kimchi Flavar
Coming in January

Organic Brown Rice Pasta with Moroheiyo
Coming in January

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510.264.0568
www.greenoodle.com

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think green
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